



## VYLYAN PREMIUM MOUNTENUOVO 2014

VYLYAN WINERY, VILLÁNY 

### DESCRIPTION

Type of the wine: **Red, Dry**

Grape variety: **34% Merlot , 27% Cabernet Sauvignon, 23% Syrah, 16% Zweigelt**

Sugar / alcohol content: **1,8 g/l / 13,19 %**

Technology: Fermentation began in open tanks, continued with closed pumping over. Fermentation continued with grape skins for 14 to 25 days. Malolactic fermentation was performed with natural organisms, mostly in barrique barrels. Ageing in barrels continued for 13 to 15 months, with 80% put to Hungarian oak barrels and 20% to older barrels. After blending, the cuvée was kept in tanks for ageing.

Quality level: **Premium**

Food pairing: **Its complexity makes it a Jolly Joker of gastronomy.**

Description: The structure is dominated by the Cabernet Franc, harmoniously complemented by the spiciness of the Syrah and the Zweigelt and the balance of the Merlot. It opens with coolness and modest elegance. The finely adjusted, uniquely spicy and vivid character opens upon discreetly, step by step. Vylyan wines are famous for their complex, fine-tuned and ethereal elegance, as well as a lively and refreshing sip. This pure approach is quite possible the most apparent in the Cabernet Sauvignon. The variety considered to be often “rough” almost “smiles at you” from the Vylyan bottle. Dark fruity notes and the spiciness of cocoa powder feels overwhelming on the palate, but with proportionate and soft tannins and refreshing acidity.

Available quantity: **31.000 BOTTLES**

Ex cellar price: **5.92 EUROS / PALETTE (120 BOTTLES)**

