



HEUMANN KÉKFRANKOS RESERVE 2015

HEUMANN WINERY 

DESCRIPTION

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| Type of the wine: | RED, DRY |
| Grape variety: | 100% Kékfrankos (aka Blaufränkisch) |
| Sugar / alcohol content: | 1,8 g/l 14 % |
| Terroir, vineyard: | Siklós, Varoshegy, Diósvizló: Cser-hegy |
| Yield: | Average 1 kg/vine = approx. 35 hl/ha |
| Harvest: | Hand harvest |
| Technology: | Destemmed, alcoholic fermentation and malo in temperature controlled steel tanks at 26- 27° C; matured in Hungarian double-barrique (500 l) for 22 month. |
| Quality level: | DHC Villány, Premium red wine |
| Temperature: | 16 °C |
| Soil: | Löss with a quite high portion of limestone (especially in the Siklós sub-region) |
| Description: | Purple with violet rim. In the nose a hint of vanilla and sour cherries, some leather. Concentrated, elegant and complex wine with gorgeous fruit. Great body and fine tannins. Very long lasting. |
| Cellaring capability: | Min. until 2028 |
| Ex-cellar price : | 4900 HUF / 15-16 euros |
| Bottle produced: | 3000 |



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