



## HEUMANN LAGONA 2015

HEUMANN WINERY 

### DESCRIPTION

Type of the wine:	RED, DRY
Grape variety:	40% Merlot, 30% Cabernet Sauvignon, 15% Cabernet Franc, 15% Kékfrankos (Blaufränkisch)
Sugar / alcohol content:	1,4 g/l    14 %
Terroir, vineyard:	Siklós: Varoshegy; Marfa: Cseh hegy, Vokany: Trinitas; Diósvizlő: Cser-hegy
Yield:	Average 1.5 kg/vine = approx. 40 hl/ha
Harvest:	Hand harvest
Technology:	Destemmed, alcoholic fermentation and malo in temperature controlled steeltanks at 27-30° C; matured in used Hungarian barrique and double-barriques for 22 month.
Quality level:	DHC Villány, Premium red wine
Temperature:	16 – 17 °C
Soil:	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Description:	Purple color. In the nose red berries with a hint of vanilla. On the palate red currents and raspberries. Lively yet velvet with smooth tannins. Elegant wine with long finish.
Cellaring capability:	Min. until 2025
Ex-cellar price :	2850 HUF / 8-9 euros
Bottle produced:	10.000
Awards:	<ul style="list-style-type: none"><li>• 91 points by Andreas Larsson / Sommelier World Champion 2007 (blindtasted.com)</li><li>• Gold medal Concours Mondial de Bruxelles 2019</li></ul>

