



# HEUMANN TERRA TARTARO 2013

HEUMANN WINERY 

## DESCRIPTION

Type of the wine:	RED, DRY
Grape variety:	Cabernet Sauvignon 60%, Merlot 30%, Cabernet Franc 10%
Sugar / alcohol content:	1 g/l 14,5 %
Terroir, vineyard:	Varoshegy, Marfa: Hegytető; Vokany: Trinitás
Yield:	Average 0.8 kg/vine = approx. 30 hl/ha
Harvest:	Hand harvest
Technology:	Destemmed, alcoholic fermentation and malo in temperature controlled steeltanks at 28-30° C; matured in Hungarian barriques (225 l) and double-barriques (500 l) for 24 month.
Quality level:	DHC Villány, Premium red wine
Temperature:	16 – 18 °C
Soil:	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Description:	Deep dark ruby color. In the nose intense aromas of oriental spices, dark chocolate, ripe black berries, and cassis. Velvety structure with fine acidity, very well balanced with integrated tannins, powerful yet elegant wine. Black berries again plus chocolate and spices on the palate. Very long lasting.
Cellaring capability:	Min. until 2030
Ex-cellar price :	8400 HUF / N/A euros
Bottle produced:	5.000
Awards:	<ul style="list-style-type: none"><li>• Gold medal Mundus Vini Spring Tasting 2019</li><li>• Gold medal Vinagora 2019</li></ul>



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