



HEUMANN TRINITÁS VILLÁNYI FRANC 2016

HEUMANN WINERY  0,75l

DESCRIPTION

Type of the wine:	RED, DRY
Grape variety:	100% Cabernet Franc
Sugar / alcohol content:	1,5 g/l 15 %
Terroir, vineyard:	Vokány: Trinitás; Diosviszlo: Nagyhegy, Siklós: Akasztófa
Yield:	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) for 24 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:	Dark bright purple. Black fruits in the nose with a hint of vanilla and pepper. On the palate black berries and cassis plus a hint of dark chocolate. Well-integrated acidity and great structure with finely grained tannins. Full bodied yet elegant and fruity wine with a very long aftertaste. Great potential for further development.
Cellaring capability:	Min. until 2030
Ex-cellar price:	8400 HUF / 25 euros
Bottle produced:	5.000
Awards:	<ul style="list-style-type: none">• 3rd best single varietal Bordeaux wine in the Bordoï tasting November 2018 (Hungary)• 92 points by Andreas Larsson / Sommelier World Champion (blindtasted.com)

