



VILLÁNYI FRANC 2016

VYLYAN WINERY, VILLÁNY

0,75l

DESCRIPTION

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

Grape variety: **100% Cabernet Franc**

Sugar / alcohol content: **0,9 g/l / 13.64 %**

Technology:

Because of the cooler weather in October, grapes reached the winery in a colder state, and thus cold maceration was applied to preserve fruitiness. Fermentation with the grape skins was performed in a closed tank for 25 days, at the temperature of 26-28°C, with open, and then with closed pumping over.

Malolactic fermentation was performed with the skins, under the pomace cover. Ageing took place in barrique barrels. Barrels: 225-litre barrels made from Zemplén and Mecsek oak, ages: 30% new, 40% one or two-year-old, 30% older. The wine was aged in barrels for 13 months.

Quality level: **Premium**

Food pairing:

Game dishes, delicate roasts, mature and fatty cheese varieties and dark-chocolate desserts.

Description:

The Villányi Franc wine region brand is a product of cooperation in Villány and it is 100% Cabernet Franc with customised protected designation of origin requirements. Deeply rooted in pure Villány limestones, the variety has found its home for good. And so did we. Both the bouquet and the aromas feel deep, ripe, soft and yet elegant. The complexity is shown by slowly unfolding layers on the palate, such as notes of fresh and prune plums, tobacco and chocolate... The tannins feel remarkable, yet velvety and elegant. The extraction enables it to be a perfect choice right now and ten years ahead as well.

Available quantity: **37.000 BOTTLES**

Ex cellar price: **6,72 EUROS / PALETTE (120 BOTTLES)**

