



VYLYAN ÖRDÖG / BELZEBUB 2017

VYLYAN WINERY, VILLÁNY

0,75l

DESCRIPTION

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

Grape variety: **Blaufrankisch 47% Zweigelt 27% Merlot 13% Syrah 13%**

Sugar / alcohol content: **1,3 g/l / 13,26%**

Technology:

Each grape variety was processed and vinified separately, after careful separation. After fermentation wines are matured in large older barrels (50%), older barrique barrels (30% – made of Zemplén and Mecsek oak) and tanks (20%) for one year, followed by the blending of each of them

Quality level:

Classicus

Food pairing:

It pairs perfectly with paprika dishes, Italian pasta, roasts, ragouts and not overly tangy cheese.

Description:

ÖRDÖG is the blend of local varieties in the classicus product range, named after the Devil in love in the traditional Villány legend. It is not the finesse, but the liveliness that makes it popular. The bouquet and the sip both reflect a blend of red fruit and dark berries, with hints of chocolate and spices. The golden standard, without extremities. The vivid acids are coupled by a crispy and tight body, with an exciting sour twist in the aftertaste.

Available quantity: **140.000 BOTTLES**

Ex cellar price: **3,84 EUROS / PALETTE (120 BOTTLES)**

