



Cabernet Franc

Villány 2013

Recommended drinking temperature:	17-18 °C
Alcohol content:	14,5 %
Bottle size:	0,75 l

Deep ruby red color. Mature black cherry in the nose. Good, but not a heavy wine. Soft fruits, tobacco and coffee dominate the mouth. The tannins are delicious, the balance is great.

Winemaking

After rigorous hand selection, berries are gently crushed and briefly cold soaked in stainless steel tanks. Spontaneous malolactic fermentation in French oak. 28-day total maceration in the tank to preserve the varietal's character. Aged for 17 months in new and used French oak barrels.

Details

Type	Wine
Acidity	5,73 g/l
Alcohol content	14,5 %
Bottle size	0,75 l
Beginning of harvest	2013-09-23
Bottling date	2016-01-10
Vinification	in new and used French barrels
Ageing time	17 Month

Tasting

	deep ruby red
	Mature black cherry in the nose
	Good, but not a heavy wine. Soft fruits, tobacco and coffee dominate the mouth.

Earlier vintage(s)

2012; 2011; 2008;