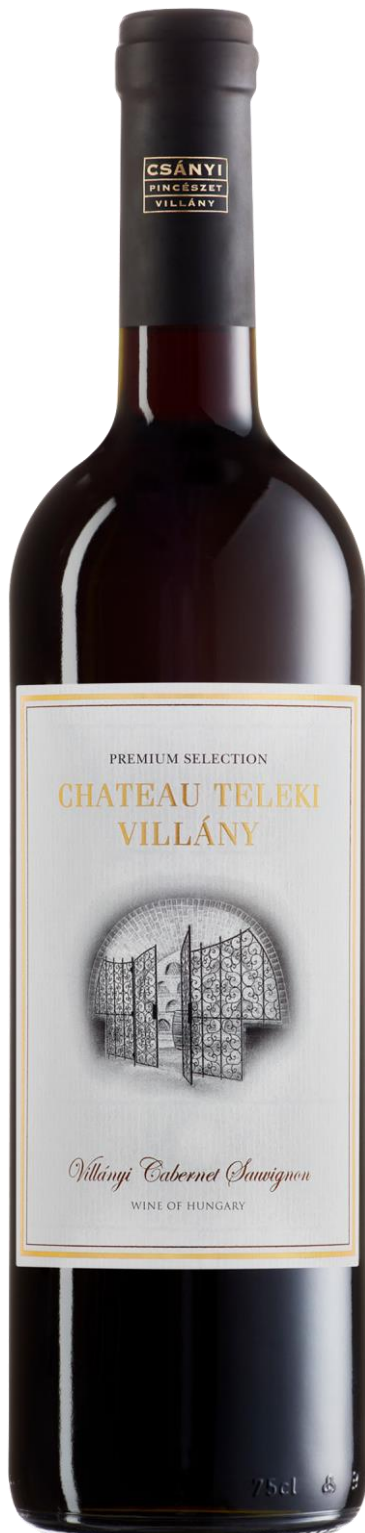


CHATEAU TELEKI VILLÁNY

Cabernet Sauvignon 2017



Premium Category dry red wine of Protected Designated Origin

Villány, Hungary

Origin: Pannon region, PDO

Varieties: Cabernet Franc

Acidity: 5 g/l

Sugar: 1.5 g/l

Alcohol: 14,5 %

Vineyard: Kopár, Ördög-árok, Nagyharsány

Production method, technology: *Fermentation* took 18 days in Ganimede type acid resistant steel tanks at the temperature of 25-30 C. *Maturation:* about 70% of the batch matured in large ace barrels, while the 30% in 300 liters first and second time used barrique barrels for around 2,5 years.

Tasting notes: Deep ruby color with purple winds. Its very intense spicy scent is captivating, full of life and energy. Blackcurrants and a basket of wild berries are felt in its aroma. The slightly smoky character gives a little piquancy to the fragrance. The sip is full and diverce, and the lively acidity is in perfect balance with the fine-textured medium tannin content. It is characterized by exciting flavors of forest fruits and a finely tuned sip.

Awards

Berliner Wine Trophy 2022 – Golden medal