

CSÁNYI

PINCÉSZET

VILLÁNY

TELEKI
Villány

Teleki Villányi Cuvée 2021



Classic selection red

Origin: Pannon region

Varieties: Kékfrankos, Cabernet Sauvignon, Merlot, Blauburger

Fermentation: 21 days fermentation on the skin at the temperature of 25-28 C in acid resistant red wine fermentation tanks. Maceration with circular fermentation in Padovan tanks along with carbon dioxide maceration in Ganimede tanks.

Maturation: 30% of the batch matured in large Hungarian oak barrels while 70% in acid proof steel tanks.

Tasting notes: The aroma is filled with red berries and green herbs flavors. The tannins are rather tart with cherry flavor aftertaste, delicious and warm feeling in the mouth.

Acidity: 5.2 g/l

Alcohol: 14.4 %

Cukor: 2.2 g/l