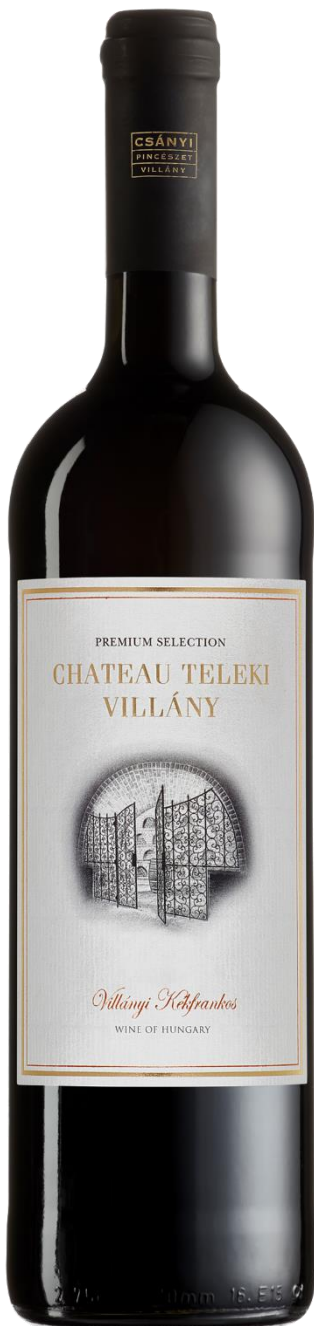


# Chateau Teleki Villányi Kékfrankos 2017



## Premium selection, red

**Origin:** Pannon region, PDO

**Varieties:** Kékfrankos

**Acidity:** 4,7 g/l

**Sugar:** 2,4 g/l

**Alcohol:** 13,5 %

**Vineyard:** Villány, Csillagvölgy

**Production method, technology:** fermentation: 18 days at 25-28 C temperature in the Padovan type acid proof steel container. Aged for 28 month in oak barrels, 23% in 225 liter barrique, 77% in large wooden barrels.

**Tasting notes:** Deep ruby colour. Intense developing nose full of fully ripened red fruits, mainly cherry and sour cherry. These aromas are embraced with a subtle smoky note resulted from barrel ageing. Fine-grained tannins are ripe and integrated giving a long ageing potential to the wine. On the palate it is juicy, harmonious abundant with fruits and also vivacious due to its acidity which gives zest to the palate. Its finely softened tannins are integrated and serve as a firm base for long ageing. A multilayered, exciting wine which is complex but at the same time easy to drink. Do not hesitate, taste it!

## Awards

Kékfrankos Grand Tasting 2022 - 88 points  
Japan Wine Challenge 2021 – bronze medal