

Heumann Lagona 2017

Erhard & Evelyne Heumann a German-Swiss couple founded the winery in the late 1990s and took the chance to realize their dream – to produce outstanding wines offered at reasonable prices. Their passion for wine combined with high quality standards and last but not least the terroir of Villány has already born fruits. Numerous national and international awards and high scores in tastings are the evidence. The Heumann's now have 12 own ha, situated mainly in the Siklós sub-region. Most of the vineyards are either south-exposed or are situated on a plateau. All of them owe the premium status of the DHC Villány.

Wine region Villány	Villány is regarded as Hungary's best red wine area. Climate is continental with Mediterranean influence. Due to terroir the region is perfectly suited for red varieties. Cabernet Franc besides the more local Kékfrankos (aka Blaufränkisch) is regarded the flagship grape that has perfectly adapted to the terroir. Both varieties result in outstanding wines. For different international wine experts (e.g. Jancis Robinson, MW; Michael Broadbent) Villány-Siklós produces the best single varietal Cabernet Francs worldwide.
Wine name	Heumann Lagona
Indication of origin – quality level	DHC Villány, Premium red wine
Blend	30% Merlot 20% Blaufränkisch 20% Cabernet Sauvignon 15% Syrah 15% Cabernet Franc
Vintage	2017
Qualification vintage	outstanding
Sites	Siklós: Varoshegy; Diósvizló: Cser hegy
Soil	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Age vineyard	9-16 years old vines
Harvest dates	Merlot 27.9.2017, Syrah 1.10.2017, Kékfrankos 16.9.2017, Cabernet Sauvignon 13.10.2017, Cabernet Franc 5.10.2017
Yield	Average 1.5 kg/vine = approx. 40 hl/ha
Vinification method	Destemmed, alcoholic fermentation and malo in temperature controlled steel tanks at 27-30° C; matured in used Hungarian barrique and tonneaux for 22 month.
Alcohol %	14.5 % Alc.
Acidity g/l	5.5 gr/l
Residual sugar g/l	1.4 gr/l
Date of bottling	July 15, 2020
Serving temperature	16 – 17 degrees
Tasting note	Purple color; in the nose red berries with a hint of vanilla; on the palate red currents and raspberries; Lively yet velvet with smooth tannins; elegant wine with long finish.
Cellaring capability	Min. until 2027
Awards	<ul style="list-style-type: none"> • See awards list