

KŐVILLA

Válogatás

Villányi Cabernet Sauvignon 2019



Premium Category dry red wine of Protected Designated Origin

Villány, Hungary

Origin: Pannon Region

Varieties: Cabernet Sauvignon

Fermentation: on the skin for 21 days at the temperature of 25-28 C, in acid proof red wine fermentation tanks, after that the maceration with circulation and carbon dioxide maceration in Ganymede tanks.

Maturation: 70% of the batch was matured in 300 and 225 liter first and second used Hungarian and French oak barrels, 30% for 24 months in large Hungarian oak barrels.

Tasting Notes: Kővilla ('Stone Villa') is situated on the southern slope of Villány surrounded by vineyards. This building has been the witness of several important events of our wine region – and the stone house inspired this selection wine of ours. A wine with a distinct personality. The nose is intensely spicy and has notes of vanilla, while its palate is determined by fruity notes: blackcurrant and blueberry. Concentrated and harmonious wine with long ageing potential.

Export Price: 10 Euro

Sugar: 1,4 g/l

Acidity: 5 g/l

Alcohol: 14,3 %

Awards

Asia Wine Trophy 2023 – Gold Medal