

Kővilla Selection Villányi Syrah 2017



Origin: Pannon region, PDO

Varieties: Syrah 100 %

Acidity: 4,6g/l

Alcohol: 13 %

Sugar: 1,5 g/l

Harvest: 2017.09.15.

Fermentation: 15-day fermentation on the skin, at 23-25 °C, in acid-resistant red wine fermentation tanks, maceration with circulation and carbon dioxide maceration (in a Ganimede tank)

Maturation: Aging in oak barrels for 36 months

Tasting notes: Exciting and complex wine, aged for 36 months in oak barrels. 65% in 500- and 15% in 300-liter Hungarian barrels, while 20% in 225 liter French barrels. The bouquet is intense with spices, vanilla and black pepper, along with a mixture of blueberry and blackberry notes. The taste is delicate, with soft tannins and a long lasting, lively aftertaste.

• Volume – 0,75 l

• Price – 10 Euro

Awards

MATE borverseny 2022 – golden medal
Berliner Wine Trophy 2021 – golden medal