





Szuper Premium Villányi Franc 2017

ELE radicio VILLÁNYI KOPÁR

Premium Category dry red wine of Protected Designated Origin Villány, Hungary

Harvesting: 2017.09.25 (Kopár slope)

Fermentation: 18 days on the skin at the temperature of 25-28 °C in acid proof, stainless steel tanks

Maturation: 39 months; 60% of the batch matured in the first and second used 300 liter French Barrique barrels, while the 40% of the batch in the 300 liters first used Hungarian oak barrels

Tasting Notes: "Cabernet Franc has found its natural home in Villány" (Michael Broadbent, Decanter 2000). Intensive on the nose, where the aroma of forest fruit and spices prevails. Intense scent of wild fruit basket and the sensation of spices. Its luscious, captivating flavors are accompanied by flavors from the roasting of the oak, with blueberries and raspberries. It is a full-bodied but not cumbersome wine that carries the elegance of the variety. Real Villány wine!

Sugar: 2 g/l Acidity: 4,6 g/l Alcohol: 14 %

Awards

Franc du Monde 2022 - Golden medal Berliner Wine Trophy2022 – Golden medal Vinalies Internationales Paris 2022- Silver medal

