

TELEKI *Villány*

Cabernet Sauvignon 2021



Classic selection red

Origin: Villány wine region

Varieties: Cabernet Sauvignon

Acidity: 4,5 g/l

Alcohol: 14,7 %

Sugar: 2,6 g/l

Fermentation: 21-day fermentation on the skin at the temperature of 25-28 °C, in acid-resistant red wine fermentation tanks, maceration with circular fermentation (Padovan) and carbon dioxide maceration (in Ganimede tank)

Tasting Notes: full bodied, concentrated wine with a rich bouquet of flavors. Deep ruby colored with a rather intense, capturing spicy nose. Velvety taste with a bright flavor of black currant and light notes of plums and long aftertaste. The palate is full, rounded, layered and the vivid acidity is in perfect balance with the fine textured tannins of medium quantity.