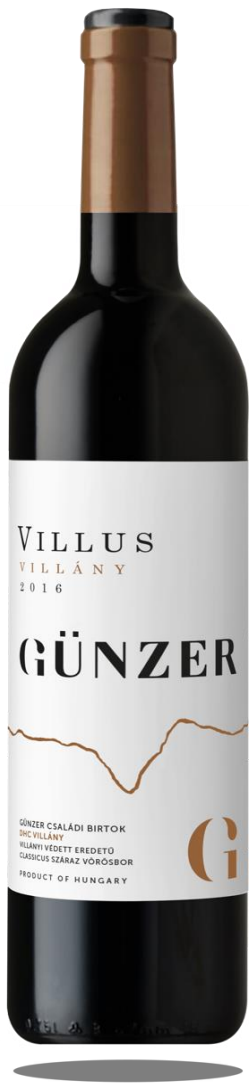


# VILLUS CUVÉE



## VITICULTURE

Vintage	2016
Varieties	70% Kékfrankos, 30% Syrah 10% Cabernet Franc
Yield	Bocor
Method of farming	0,5 - 1 kg / vine
Method of cultivation	Low Cordon
Harvest time	middle october

## WINERY

Alcohol	13,5%
Acidity	5,3 g/l
Residual sugar	1,9 g/l
Sugar free extract	28,2 g/l
Aging	French and Hungarian Wood
Aging time	24 months
Potential	10 years

The premium classified Villus Cuvée is a Vineyard Selection combination from the Bocor Hill, the Kékfrankos, Syrah, and Cabernet Franc varieties. It receives 2 years of barrel and tank ageing. It has an alcohol content of 13.5%. The wine's backbone is a Kékfrankos which is aromatically spiced and excited by the Syrah. All this is joined by the elegant Cabernet Franc which completes the Villus' unique balance of flavour. To achieve the perfect harmonious blend, the 5-year minimum ageing period is essential (especially for vintage wines). Added to this is the fact that for the Villus this is a gradual process: following barrel and tank ageing, flavours become refined after bottling.

# GÜNZER