

CABERNET SAUVIGNON



VITICULTURE

Vintage	2019
Varieties	100 % Cabernet Sauvignon
Yield	Dobogó, Jammortal, Csillagvölgy
Method of farming	1,5 - 2 kg / vine
Method of cultivation	Low Cordon
Harvest time	middle october

WINERY

Alcohol	14,0%
Acidity	5,1 g/l
Residual sugar	1,4 g/l
Sugar free extract	30,7 g/l
Aging	French Wood
Aging time	12 months
Potential	6 years

1 vine = 1 bottle of wine: thanks to the qualities of the soil, the steep and sparse hillsides. As a result, the grapevines at higher altitudes have a lower water content. The berries mature into small pellet-sized grapes with a concentrated flavour. There is a fundamental difference between smaller and fuller grapes; the ratios of seed, juice, stem, and skin are very different. The wine's fundamental flavour-determining tannins come from the grape's stem, skin and seed. In smaller grapes their presence exponentially increases. This variety requires a great deal of sunshine; without it, it cannot mature. Due to the positioning of Villány it is highly favourable for the cultivation of the Cabernet Sauvignon variety. The expected outcome of ripening is a spicy, highly elegant, characteristic wine that is rightly one of the most popular and most purchased wines in the entire world. It is easily permissible on a weekday night and while we are sipping and tasting.

GÜNZER