

## Heumann Lagona 2018

Erhard & Evelyne Heumann a German-Swiss couple founded the winery in the late 1990s and took the chance to realize their dream – to produce outstanding wines offered at reasonable prices. Their passion for wine combined with high quality standards and last but not least the terroir of Villány has already born fruits. Numerous national and international awards and high scores in tastings are the evidence. The Heumann's now have 12 own ha, situated mainly in the Siklós sub-region. Most of the vineyards are either south-exposed or are situated on a plateau. All of them owe the premium status of the DHC Villány.

<b>Wine region Villány</b>	Villány is regarded as Hungary's best red wine area. Climate is continental with Mediterranean influence. Due to terroir the region is perfectly suited for red varieties. Cabernet Franc besides the more local Kékfrankos (aka Blaufränkisch) is regarded the flagship grape that has perfectly adapted to the terroir. Both varieties result in outstanding wines. For different international wine experts (e.g. Jancis Robinson, MW; Michael Broadbent) Villány-Siklós produces the best single varietal Cabernet Francs worldwide.
<b>Wine name</b>	Heumann Lagona
<b>Indication of origin – quality level</b>	DHC Villány, Premium red wine
<b>Blend</b>	35% Cabernet Sauvignon 20% Cabernet Franc 20% Syrah 15% Merlot 10% Blaufränkisch
<b>Vintage</b>	2018
<b>Qualification vintage</b>	outstanding
<b>Sites</b>	Siklós: Varoshegy; Diósvizló: Cser hegy
<b>Soil</b>	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
<b>Age vineyard</b>	9-16 years old vines
<b>Harvest dates</b>	Merlot 27.9.2018, Syrah 26.9.2018, Kékfrankos 13.9.2018, Cabernet Sauvignon 10.10.2018, Cabernet Franc 4.10.2018
<b>Yield</b>	Average 1.5 kg/vine = approx. 40 hl/ha
<b>Vinification method</b>	Destemmed, alcoholic fermentation and malo in temperature-controlled steel tanks at 27-30° C; matured in used Hungarian barrique and tonneaux for 22 month.
<b>Alcohol %</b>	14.5 % Alc.
<b>Acidity g/l</b>	5.9 gr/l
<b>Residual sugar g/l</b>	1.9 gr/l
<b>Date of bottling</b>	July 19, 2021
<b>Serving temperature</b>	16 – 17 degrees
<b>Tasting note</b>	Purple color; in the nose red berries with a hint of vanilla; on the palate red currents and raspberries; Lively yet velvet with smooth tannins; elegant wine with long finish.
<b>Cellaring capability</b>	Min. until 2027
<b>Awards</b>	<ul style="list-style-type: none"> <li>• See awards list</li> </ul>