CABERNET FRANC



VITICULTURE

Vintge 2019

Varieties 100 % Cabernet Franc

Yield Dobogó, Jammertal, Csillagvölgy

Method of farming 1,5 - 2 kg / vine

Method of cultivation Low Cordon

Harvest time early october

WINERY

Alcohol 14,5%
Acidity 5 g/l
Residual sugar 1,3 g/l
Sugar free extract 31,2 g/l

Aging French Wood
Aging time 12 months
Tasting window 2023 - 2026

DESCRIPTION

Cabernet Franc is currently the flagship of the Villány Wine Region, the variety with which Villány can achieve world-class quality, making it the choice for truly premium wines. It is made from high-extract, well-ripened grapes, following the principle of one vine equals one bottle of wine. This is an elegant, appealing variety that requires significant ripening time. However, there are significant differences in yield, vine load, and location among the wineries. Günzer Family Estate strives to produce a Cabernet Franc that preserves the fruitiness, not overly oaked, maintaining drinkability by using both tanks and French barrels for aging. The Cabernet Franc is classified as a classic red wine but offers an excellent price-to-value ratio, as its intrinsic quality significantly exceeds the classic label.

TASTING NOTES

Cabernet Franc from the Villány Wine Region showcases rich and complex flavors with notable black fruit notes of blackberry and plum. This elegant wine has balanced acidity and smooth tannins, with a touch of spice and oak, making it an ideal pairing for grilled meats or mature cheeses.

GÜNZER ESTATE WINERY HUNGARY Villány, Oportó Str. 6.