



SEBESTYÉN  
PINCE

## Porkoláb-valley Franc

Szekszárd / 2017



### Vineyard

- Age of vines: 5 years
- Vineyard: Porkoláb-völgy
- Training system: guyot
- Grape variety: Cabernet franc
- Soil: loess with limestone 'dolls' and red clay
- Yield: 1,5 kg
- Winemaker: Csaba Sebestyén

### Harvest

- Harvest: October 2017

### Winemaking

- Hand picked grapes were selected
- Fermented in open tanks between 27-29 C, then macerated for 7 days,
- 18 months 40% new and 60% used Hungarian oak barrels
  
- Bottled: May 2019
- Number of bottles: 3200
- Residual sugar: 1,4 g/l
- Extract: 28 g/l
- Alcohol: 14,1 %
- Acidity: 5,0 g/l

What I like about the Porkoláb Valley is that the red clay soil enriches our wines with subtle mineral notes. With their feminine roundness and long lasting finesse, wines from this vineyard show the truly elegant side of the varieties. Only 3200 bottles were produced.



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