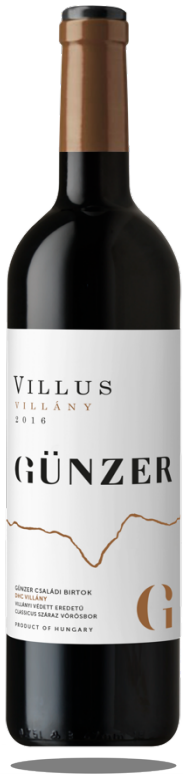


VILLUS CUVÉE



VITICULTURE

| | |
|-----------------------|---|
| Vintage | 2016 |
| Varieties | 70% Kékfrankos, 30% Syrah, 10% Cab. 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 |
| Tasting window | 2019 - 2027 |

DESCRIPTION

Villus Cuvée is a refined blend of Kékfrankos, Syrah, and Cabernet Franc, sourced from the Bocor vineyard in the Villány Wine Region. This wine undergoes a meticulous process of berry selection and follows the principle of "one vine equals one cluster." The blend is aged for two years in both hungarian and french wood, ensuring a balanced and harmonious flavor profile.

The Kékfrankos provides a robust body, the Syrah adds its distinctive aromatic spice, and the Cabernet Franc lends elegance and depth, culminating in a wine with intense fruitiness and a substantial structure. This careful aging process, especially important for such vintage wines, enhances the wine's character.

TASTING NOTES

Kékfrankos, Syrah, and Cabernet Franc from the Villány Wine Region, aged for two years in Hungarian and French oak. This wine has intense fruitiness, featuring black cherry, blackberry, and plum notes, with hints of pepper and oak. Smooth tannins and substantial structure make it ideal for grilled meats and mature cheeses.

GÜNZER ESTATE WINERY
HUNGARY Villány, Oportó Str. 6.