

CABERNET SAUVIGNON



VITICULTURE

Vintage	2019
Varieties	100 % Cabernet Sauvignon
Yield	Dobogó, Jammertal, 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
Tasting window	2022 - 2025

DESCRIPTION

The variety reaches its full ripening potential in the Villány Wine Region (harvesting often occurs in the last days of October), aiming to avoid green notes. The vines are over 20 years old and consistently produce high quality, almost regardless of the vintage. One vine = one bottle of wine: Due to the soil conditions, rainwater quickly drains from the steep, barren slopes, resulting in grapes with little juice on the higher levels, leading to small, concentrated berries with rich flavors. There is a fundamental difference between smaller and larger berries, as the ratio of seeds, juice, stem, and skin varies. The variety requires a lot of sunshine, without which it cannot ripen, making Villány's location very favorable for growing Cabernet Sauvignon. The aging process results in a spicy, very elegant, varietally characteristic wine.

TASTING NOTES

Cabernet Sauvignon from the Villány Wine Region is a well-regarded wine, noted for its rich and structured profile. It features pronounced oaky notes of tobacco, chocolate, and oak, combined with a deep and complex flavor profile. The wine is medium to full-bodied with smooth tannins and balanced acidity, making it an excellent choice for pairing with grilled meats, hearty stews, or mature cheeses.

GÜNZER ESTATE WINERY
HUNGARY Villány, Oportó Str. 6.