



KÖVILLA

Villányi Franc

Vintage / Origin	2018 / Pannon Region, PDO
Grape variety	100% Cabernet Franc
Sugar	1.8 g/l
Acidity	4.7 g/l
Alcohol	13.93 % vol
Fermentation	15-day fermentation on the skin, at 23-25 °C, in acid-resistant red wine fermentation tanks, maceration with circulation and carbon dioxide maceration (in a Ganimede tank)
Maturation	aging in oak barrels for more than 2 years
Vineyard	Hársos

Tasting Notes

Kövilla ('Stone Villa') is situated on the southern slope of Villány surrounded by vineyards. This building has been the witness of several important events of our wine region – and the stone house inspired this selection wine of ours. In its aroma, sweet spices and delicate woody notes are mixed with ripe forest fruits. It is a full bodied red wine with a complex, velvety flavor and an intense, long-lasting taste. The tannin content from the variety and the barrel gives the wine a nice structure, while the appropriate acidity lends stability to the wine. The Kövilla Villányi Franc 2018 is a well-balanced wine with a really rich aroma, which makes it a perfect companion to meat dishes and stews.

Awards	AWC Vienna 2023 - Silver medal Asia Wine Trophy 2022 - Silver medal Berliner Wine Trophy 2022 - Gold medal
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