



TELEKI

Tradicció

Super Premium Villányi Franc

Premium Category dry red wine
of PDO Villány, Hungary

Vintage / Origin	2020 / Pannon Region, PDO
Sugar	2,7 g/l
Acidity	5,1 g/l
Alcohol	15 % vol

Fermentation

The grapes were harvested on September 18th. Temperature controlled fermentation was carried out in a Ganymade tank for over 15 days. After pressing, the wine was placed in a steel tank where malic acid decomposition also took place. After that, it was decanted into the cellar barrels where it matured for 30 months. After maturation, it was rested again in a stainless steel tank, and then bottled in the first half of 2024.

Maturation

In second and third-fill 300 l oak barrels.

Tasting Notes

"Cabernet Franc has found its natural home in Villány" (Michael Broadbent, Decanter 2000). Intensive on the nose, where the aroma of forest fruit and spices prevails. Intense scent of wild fruit basket and the sensation of spices. Its luscious, captivating flavors are accompanied by flavors from the roasting of the oak, with blueberries and raspberries. It is a full-bodied but not cumbersome wine that carries the elegance of the variety. Real Villány wine!

