



KÖVILLA

Cabernet sauvignon

Premium Category dry red wine
of PDO Villány, Hungary

Vintage	2021
Origin	Pannon Region
Varieties	Cabernet sauvignon
Acidity	5.1 g/l
Alcohol	14 % vol

Fermentation

on the skin for 21 days at the temperature of 25-28 °C, in acid proof red wine fermentation tanks, after that the maceration with circulation and carbon dioxide maceration in Ganymede tanks.

Maturation

70% of the batch was matured in 300 and 225 liter first and second used Hungarian and French oak barrels, 30% for 24 months in large Hungarian oak barrels.

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. A wine with a distinct personality. The nose is intensely spicy and has notes of vanilla, while its palate is determined by fruity notes: blackcurrant and blueberry. Concentrated and harmonious wine with long ageing potential.

