



KÖVILLA

Syrah

Premium Category dry red wine
of PDO Villány, Hungary

Vintage	2017
Origin	Pannon Region
Varieties	100% Syrah
Sugar	1.5 g/l
Acidity	4.6 g/l
Alcohol	13 % vol
Harvest	15 Sept, 2017

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 36 months

Tasting Notes

Exciting and complex wine, aged for 36 months in oak barrels. 65% in 500- and 15% in 300-liter Hungarian barrels, while 20% in 225 liter French barrels. The bouquet is intense with spices, vanilla and black pepper, along with a mixture of blueberry and blackberry notes. The taste is delicate, with soft tannins and a long lasting, lively aftertaste.

