



KÖVILLA

Villányi Cuvée

Premium Category dry red wine
of PDO Villány, Hungary

Vintage	2019
Origin	Pannon Region
Varieties	Merlot (66%), Cabernet sauvignon (34%)
Sugar	1.5 g/l
Acidity	4.7 g/l
Alcohol	13.5 % 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

The Merlot base of the wine was harvested at full ripeness. Blended with Cabernet Sauvignon the resulting wine has become a spotless match. We aged the wines separated in new 300 Liter and 500 Liter (3. use) oak barrels. Dark ruby colour. The intense nose is determined by the notes of sour cherry and blackberry accompanied by subtle tones from barrel ageing. The palate is exciting, firm but nice tannins, a touch of chocolate and the fruity flavours reminiscent of the nose. We recommend to serve it at 18 °C.

