

Válogatás Cabernet Sauvignon

Classic selection red

Vintage 2022

Origin Villány wine region

Variety Cabernet sauvignon

Sugar 2.4 g/l Acidity 5 g/l

Alcohol 14.5 % vol

Fermentation

We harvested from several vineyards of our plantations in the Villány wine region. Thanks to balanced weather conditions, grapes arrived at the winery in perfect ripeness and health. The grapes were inoculated immediately after rapid processing, and then the fermentation took place in a controlled manner using circular fermentation technology. We kept the fermentation temperature at an average of 26-28 degrees Celsius. With the end of Fermentation, a gentle pressing phase began. Malolactic fermentation took place in closed stainless steel tanks.

Description

full bodied, concentrated wine with a rich bouquet of flavors. Deep ruby colored with a rather intense, capturing spicy nose. Velvety taste with a bright flavor of black currant and light notes of plums and long aftertaste. The palate is full, rounded, layered and the vivid acidity is in perfect balance with the fine textured tannins of medium quantity.

