

Heumann Kékfrankos Reserve 2018

Erhard & Evelyne Heumann a German-Swiss couple founded the winery in the late 1990s and took the chance to realize their dream – to produce outstanding wines at reasonable prices. Their passion for wine combined with high quality standards and finally yet importantly, the terroir of Villány has already born fruits. Numerous national and international awards and high scores in tastings are the evidence. The Heumann's now have 12 own ha, situated mainly in the Siklós sub-region. Most of the vineyards are either south-exposed or are situated on a plateau. 95% have the premium status of the DHC Villány.

Wine region Villány	Villány is regarded Hungary's best red wine area. Climate is continental with Mediterranean influence. Due to terroir the region is perfectly suited for red varieties. Cabernet Franc besides the more local Kékfrankos (aka Blaufraenkisch) is regarded the flagship grape that has perfectly adapted to the terroir. Both varieties result in outstanding wines. For different international wine experts (e.g. Jancis Robinson, MW; Michael Broadbent) Villány produces the best single varietal Cabernet Francs worldwide.
Wine name	Heumann Kékfrankos Reserve
Indication of origin – quality level	DHC Villány, Premium red wine
Blend	100% Kékfrankos (aka Blaufraenkisch)
Vintage	2018
Qualification vintage	outstanding
Sites	Siklós: Varoshegy
Soil	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Age vineyard	19 years old vines
Harvest dates	13.9./21.9.2018
Yield	Average 1 kg/vine = approx. 35 hl/ha
Vinification method	Destemmed, alcoholic fermentation and malo in temperature controlled steel tanks at 26- 27° C; matured in Hungarian tonneau (500 l) for 24 month.
Alcohol %	14.5 % Alc.
Acidity g/l	6.0 gr/l
Residual sugar g/l	1.8 gr/l
Date of bottling	July 22, 2021
Serving temperature	16 – 17 degrees
Tasting note	Dark garnet colour with a lighter rim. Aromatically it shows mild oak and butterscotch with ginger, clove, pepper and wild berries. A rather ample structure, still youthful but no hard edges, well-distributed tannin, a fresh backbone, discreet red fruit flavours with good length and a spicy finish.
Cellaring capability	Min. until 2028
Awards	<ul style="list-style-type: none"> • See awards list