

## Heumann La Trinità Villányi Franc 2019

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 sold at reasonable prices. Their passion for wine combined with high quality standards and finally the terroir of Villány-Siklós has already born fruits. Numerous national and international awards and high scores in tastings are the evidence. The Heumann's now own 12 ha mainly in the Siklós sub-region. Most of the vineyards are either south-exposed or are situated on a plateau. All of them have the premium status of the DHC Villány.

<b>Wine region Villány</b>	Villány-Siklós which is regarded as 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 local Kékfrankos (aka Blaufränkisch) 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-Siklós produces the best single varietal Cabernet Francs worldwide.
<b>Wine name</b>	Heumann La Trinità Villányi Franc
<b>Indication of origin – quality level</b>	DHC Villány, Premium red wine
<b>Blend</b>	100% Cabernet Franc
<b>Vintage</b>	2019
<b>Qualification vintage</b>	Outstanding
<b>Sites</b>	Vokány: Trinitás; Siklós: Akasztófa
<b>Soil</b>	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
<b>Age vineyard</b>	12 years old vines
<b>Harvest date</b>	October 1, 2019
<b>Yield</b>	25 hl/ha
<b>Vinification method</b>	Destemmed, alcoholic fermentation and malo in temperature-controlled steel tanks at 28-30° C; matured in Hungarian barriques (225 l) and tonneau for 24 months. Cooperages are Trust and Kadar. Medium toasted, only a few with tasted head.
<b>Alcohol %</b>	14.5 % Alc.
<b>Acidity g/l</b>	5.9 g/l
<b>Residual sugar g/l</b>	1.5 g/l
<b>Date of bottling</b>	May 18, 2022
<b>Vegan / organic</b>	Yes / no
<b>Serving temperature</b>	16 – 17 degrees
<b>Tasting note</b>	Intense purple color with violet hue and almost black core. Elegant nose with refined character, aroma reminiscent of ripe black currents and ripe blackberries, sweet elderberries, discrete floral touch, hints of smoked bacon and dark chocolate in the background. Complemented by hints of vanilla and fine toasting. On the palate peppery spiciness, elegant character with firm yet ripe tannins, very aromatic finish with fine fruit quoting the nose and discreet spiciness. Convincing length and depth. (Markus del Monego, MW in tastingbook.com)
<b>Cellaring capability</b>	Min. until 2033
<b>Awards</b>	See awards list.