

Heumann Rosé Evelyne's Choice 2023

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 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 10 ha 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-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 more 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.
Wine name	Heumann Rosé Evelyne's Choice
Designation of protected origin – quality level	DHC Villány - Classicus
Blend	70% Blaufränkisch 30% Syrah (made from the same grapes we use for the reds, no saignée wine added)
Vintage	2023
Qualification vintage	Outstanding
Site	Siklós: Varoshegy (city hill, this site is south facing however not too steep)
Soil	Löss with quite a high portion of limestone (especially in the Siklós sub-region), limestone rock is 1-2 m below surface, which adds minerality to the wine
Age vineyards	14-19 years old vines
Harvest date	September 15 (KF) / 22 (SY), 2023
Yield	Average 2 kg/vine = approx. 50 hl/ha
Vinification method	Destemmed; mainly free-run juice; alcoholic fermentation in temperature-controlled steel tanks at 16° C.
Alcohol %	13.5 % Alc.
Acidity g/l	5.8 gr/l
Residual sugar g/l	4.1 gr/l
Vegan / organic	Yes / no (conventional, however no use of glyphosate)
Date of bottling	February 22, 2024
Serving temperature	9 – 11 °C
Food pairing	Pasta with almost any sauce, roast chicken, salami, pizza, hard cheeses, Asian food; this Rosé is an all-rounder!
Tasting note	Salmon color. In the nose sour cherries. Full bodied yet underpinned with gorgeous fruit. Some cassis. Long aftertaste!
Cellaring capability	Min. until 2026