



PANNONHALMI
FŐVÁROSI ÉS VÁROSI ÖNKORMÁNYZAT

A.D. 996

PANNONHALMI HEMINA 2024 red

Wine

Name: Pannonhalma Hemina
dry red wine with protected designation of origin
Vintage: 2024
Quantity: 40,000 bottles

Terroir

Vineyard: Babszökő
Soil: brown woodland soil
Exposure: plateau with south slopes

Grape

Variety: 50% merlot, 50% cabernet franc
Plantation: 2003
Density: 5210 vines/ha
Training: Guyot, low cordon
Harvest: between 17 and 27 September 2024

Vinification

The grape varieties were harvested separately. After being destemmed and selected by the optical sorting machine, the grapes were cold-macerated in 60 hl chilled stainless steel tanks and then fermented under controlled conditions. The fermented wine has been aged for a short time, only for 8 months in used Hungarian wooden barrels. During that time, the malolactic fermentation has been completed.

Description

Owing to the character of merlot, the wine has silky tannins, while the notes of cabernet franc ensure the structure for the wine. Due to the short period of aging in used Hungarian wooden barrels, the leading aromas are driven by the fruitiness but not from the barriques. The alcohol content is balanced with the richness and the body, emphasizing the notes of black berries both on the nose and the palate. It is a delicate and elegant Bordeaux-style blend from Pannonhalma.

Analysis

Alcohol: 14.50% vol.
Extract: 32.4 g/l
Sugar: 4.8 g/l
Acidity: 5.0 g/l

Service

Serving temperature: 15-16°C
Optimal consumption: 2025-2030
Storage temperature: below 15°C
Food match: the roundness and the richness of the wine can be enjoyed best with grilled dishes, red meat and courses served with sauce of black berries or prepared in Hungarian style