

## Heumann Cabernet Franc 2022

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 the 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>	2022
<b>Qualification vintage</b>	Outstanding
<b>Sites</b>	Vokány: Trinitás; Siklós: Akásztófa; Diosviszlo: Nagyhegy
<b>Soil</b>	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
<b>Age vineyard</b>	15-25 years old vines
<b>Harvest date</b>	October 5, 2022
<b>Yield</b>	30 hl/ha
<b>Vinification method</b>	Destemmed, alcoholic and malolactic fermentation in temperature controlled stainless steel at 28-30° C; matured in Hungarian tonneau for 24 months. Cooperages are Trust, Kadar, and Seguin -Moreau. Medium toasted, only a few with toasted head.
<b>Alcohol %</b>	15.0 % Alc.
<b>Acidity g/l</b>	5.2 g/l
<b>Residual sugar g/l</b>	1.8 g/l
<b>Date of bottling</b>	July 23, 2025
<b>Vegan / organic</b>	Yes / no
<b>Serving temperature</b>	16 – 17 degrees
<b>Tasting note</b>	Dark bright purple. Black fruits in the nose with a hint of vanilla and pepper. On the palate black berries and cassis plus a hint of dark chocolate. Well-integrated acidity and great structure with finely grained tannins. Full bodied yet elegant and fruity wine with a very long aftertaste. Great potential for further development.
<b>Cellaring capability</b>	Min. until 2033
<b>Awards</b>	<ul style="list-style-type: none"> <li>• None to date</li> </ul>