



# KÖVILLA

## Syrah

Premium Category dry red  
wine

PDO Villány, Hungary

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Vintage	2024
Origin	Pannon Region
Varieties	Syrah
Sugar	1,3 g/l
Acidity	5,3 g/l
Alcohol	15,5 % vol

### Fermentation

*On the skin for 21 days at the temperature of 25-28 C in acid proof red wine fermentation tanks, after that the maceration with circulation and carbon dioxide maceration in Ganymede tanks*

### Maturation

*Aging in oak barrels for 12 months*

### Tasting Notes

*Kövilla ('Stone Villa') is situated on the southern slope of Villány surrounded by vineyards. This building has been the witness of several important events of our wine region – and the stone house inspired this selection wine of ours. A wine with a distinct personality. The nose is intensely spicy, with vanilla notes, while its palate is determined by fruity notes: blackcurrant and blueberry. Concentrated and harmonious wine with long ageing potential.*

