



TELEKI

Tradíció

Vesper

Premium Category dry red wine
of PDO Villány, Hungary

Vintage / Origin	2024 / Pannon Region, PDO
Varieties	Cabernet Sauvignon, Kékfrankos, Merlot
Sugar	1.6 g/l
Acidity	5.1 g/l
Alcohol	14,5 % vol

Maturation: *All three varieties were harvested continuously on September 11, 2024. Due to extremely hot and dry weather conditions, the grapes were picked at a very early date; however, they arrived at the winery healthy and phenolically ripe.*

The machine-harvested fruit was processed quickly and inoculated immediately. Fermentation was carried out using a controlled délestage (rack-and-return) technique in Ganimede-type fermentation tanks, with temperatures maintained between 26–28°C.

At the end of alcoholic fermentation, a gentle pressing phase followed. Malolactic fermentation took place in closed stainless steel tanks. The varieties were aged separately for 12 months in first-fill 300-liter oak barrels. They were then blended and, after a short resting period, bottled.

Tasting Notes

The brightest star of our winery, which embodies the passionate dedication of our founder and the generations that followed. A very dark ruby colored wine. Forest berries, plums and toastiness can be discovered in its richly spicy multifaceted aroma. A full and velvety wine in the mouth full of life, sweet spices, dark chocolate and fine acidity. Complex and structured wine with a long plum aftertaste.

