



KÓVILLA

Cuvée

Premium Category dry
red wine

PDO Villány, Hungary

| | |
|-----------|----------------------------------------------|
| Vintage | 2020 |
| Origin | Pannon Region |
| Varieties | Cabernet Sauvignon, Cabernet Franc, Syrah |
| Sugar | 5 g/l |
| Acidity | 4,7 g/l |
| Alcohol | 14,5 % 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 36 months

Tasting Notes

Kóvilla ('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 and has notes of vanilla, while its palate is determined by fruity notes: blackcurrant and blueberry. Concentrated and harmonious wine with long ageing potential.

