

# Cabernet Sauvignon 2022

## WINERY CATEGORY

PDO APELLATION

TASTING WINDOW

## VITICULTURE

Varieties 100 % Cabernet Sauvignon

Yield Dobogó, Jammertal,  
Csillagvölgy  
Farming method 1,5 - 2 kg / vine  
Harvest time mid-October

## WINERY

Alcohol 15,00 %  
Acidity 5,0 g/l  
PH 3,68 g/l  
Extract 31,1 g/l  
Aging French wood  
Aging time 12 months

## FOOD

Main Medium-rare beef steak,  
slow-cooked lamb shank  
Cheese Aged hard cheese, cheddar  
Dessert Dark chocolate mousse,  
pears poached in red wine

## TERROIR

PDO CLASSIC

2026 - 2029

## NUTRITION FACTS

Energy	363 kJ	88 kcal
Total fat	0	g
Saturated fat	0	g
Carbohydrate	0.2	g
Sugar	0.2	g
Protein	0	g
Sodium	0	g

## DESCRIPTION

Villány Cabernet Sauvignon from carefully selected vineyards with vines over 20 years old. We work with extreme yield restriction: 1 vine = 1 bottle of wine. On the steep, lean, fast-draining soils, small, pellet-like berries ripen with outstanding concentration. This variety requires abundant sunshine, which Villány's location provides, and harvest often takes place at the very end of October. The wine is built from selected vineyard lots aged for 12 months in French oak.

## TASTING NOTES

On the nose, blackcurrant, ripe blackberry and plum are joined by fine spice and the chocolatey, vanilla and lightly tobacco-like notes of French oak. On the palate, it is full yet firm, with juicy fruit, ripe and gently gripping tannins, and well-balanced acidity. A Villány Cabernet Sauvignon with a long, layered finish and serious ageing potential.

