

Cabernet Franc 2021

WINERY CATEGORY

PDO APELLATION

TASTING WINDOW

VITICULTURE

Varieties 100 % Cabernet Franc

Yield Dobogó, Jammertal,
Csillagvölgy

Farming method 1,5 - 2 kg / vine

Harvest time early October

WINERY

Alcohol 14,50 %

Acidity 5,0 g/l

PH 3,66 g/l

Extract 31,0 g/l

Aging French wood

Aging time 12 months

FOOD

Main Spiced duck breast with
crispy skin, sous vide pork

Cheese Semi-hard, lightly aged
cheese

Dessert Not-too-sweet dark
chocolate, berries

TERROIR

PDO CLASSIC

2025 - 2028

NUTRITION FACTS

Energy	355 kJ	86 kcal
Total fat	0	g
Saturated fat	0	g
Carbohydrate	0.4	g
Sugar	0.4	g
Protein	0	g
Sodium	0	g

DESCRIPTION

Cabernet Franc is one of the flagship varieties of the Villány wine region, a grape that truly feels at home here, thriving in the warm, sunny climate and diverse soils. On our estate, it is harvested from selected vineyards with vines over 20 years old, under strict yield control: 1 vine = 1 bottle of wine. Our aim is to preserve both its richness and varietal elegance through ageing in French oak. A Classic classification wine that clearly overdelivers on its category.

TASTING NOTES

On the nose, red and black berry fruits — cherry, blackberry and plum — are complemented by fine spice and restrained, elegant oak notes. Medium-bodied, lighter than Cabernet Sauvignon, yet still substantial. On the palate, it is marked by juicy fruit, lively but well-integrated acidity, and silky, charming tannins. Harmonious, easy to drink, with a true Villány character.

