

Ördögárok 2020

WINERY CATEGORY	SINGLE VINEYARD
PDO APELLATION	PDO PREMIUM
TASTING WINDOW	2024 - 2032

VITICULTURE

Varieties	60 % Merlot, 30 % Cab Franc, 10 % Cab Sauvignon
Yield	Ördögárok
Farming method	0,5 - 1 kg / vine
Harvest time	late October

WINERY

Alcohol	15,00 %
Acidity	5,0 g/l
PH	3,65 g/l
Extract	31,0 g/l
Aging	Hungarian wood
Aging time	24 months

FOOD

Main	Red wine-braised beef cheek, slow-cooked pork
Cheese	Aged Gouda, cheddar, Parmesan
Dessert	Dark chocolate mousse, sour cherry brownie

NUTRITION FACTS

Energy	357 kJ	86 kcal
Total fat	0	g
Saturated fat	0	g
Carbohydrate	0.2	g
Sugar	0.2	g
Protein	0	g
Sodium	0	g

DESCRIPTION

Ördögárok Cuvée is an iconic red wine of the Villány wine region, born from the unique microclimate of the 60-hectare, bowl-shaped Ördögárok vineyard. This blend of 60% Merlot, 30% Cabernet Franc and 10% Cabernet Sauvignon reflects the fruit of the same vineyard parcels each year. The vines' extremely low yield (0.5 kg per vine) and the clay-loess soils give the wine rich, ripe tannins.

TASTING NOTES

Ördögárok Cuvée opens with deep black fruit aromas: blackberry, blackcurrant and ripe plum lead the way. Fine oak spice, peppery nuances and velvety tannins give the wine an elegant structure. Full-bodied, harmonious and long on the finish, it beautifully expresses the character of Villány and the exceptional qualities of the vineyard.

