



TELEKI

Inspiráció

Villányi Franc



Premium Category dry red wine
of Protected Designated Origin

Vintage	2023
Grape variety	Cabernet Franc
Sugar	1,5 g/l
Acidity	4,9 g/l
Alcohol	15% vol
Vineyards	Kisharsány, Hársos

Production method, Technology

The grapes arrived at the winery with a harvest date of October 12. For vinification, we chose a délestage (rack-and-return) technique combined with controlled fermentation. Fermentation took place at 26°C. After 14 days of fermentation, the wine was left to rest under the cap for an additional 5 days.

Following pressing, the wine was transferred to stainless steel tanks, then after several months of settling it was racked into first-fill large oak vats (5,000 L) as well as 300-liter new oak barrels. After 18 months of aging, the wine was bottled.

Tasting Notes

Very deep ruby color. The aroma is bursting with fruitiness, including red and forest fruits. The entire aroma of the wine is delicately, like a net, intertwined with a subtle toasted wood fragrance. The velvety full sip is rich in flavor and full of life. Forest fruits also appear here, subtly complemented by the spicy smoky and woody notes from barrel aging. An elegant, multifaceted, and exciting wine, with a long aftertaste and aging potential.

