

## Heumann Lagona 2015

Erhard & Evelyne Heumann a German-Swiss couple founded the winery in the late 1990s and took the chance to realize their dream – to produce outstanding wines offered at reasonable prices. Their passion for wine combined with high quality standards and last but not least the terroir of Villány has already born fruits. Numerous national and international awards and high scores in tastings are the evidence. The Heumann's now have 12 own ha, situated mainly in the Siklós sub-region. Most of the vineyards are either south-exposed or are situated on a plateau. 95% have the premium status of the DHC Villány.

<b>Wine region Villány</b>	Villány is regarded as Hungary's best red wine area. Climate is continental with Mediterranean influence. Due to terroir the region is perfectly suited for red varieties. Cabernet Franc besides the more local Kékfrankos (aka Blaufränkisch) is regarded the flagship grape that has perfectly adapted to the terroir. Both varieties result in outstanding wines. For different international wine experts (e.g. Jancis Robinson, MW; Michael Broadbent) Villány-Siklós produces the best single varietal Cabernet Francs worldwide.
<b>Wine name</b>	Heumann Lagona
<b>Indication of origin – quality level</b>	DHC Villány, Premium red wine
<b>Blend</b>	40% Merlot 30% Cabernet Sauvignon 15% Cabernet Franc 15 % Kékfrankos (Blaufränkisch)
<b>Vintage</b>	2015
<b>Qualification vintage</b>	outstanding
<b>Sites</b>	Siklós: Varoshegy; Marfa: Cseh hegy, Vokany: Trinitas; Diósvizlő: Cser hegy
<b>Soil</b>	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
<b>Age vineyard</b>	8-15 years old vines
<b>Harvest dates</b>	Merlot 7.10.2015, Cabernet Franc 10.10.2015, Kékfrankos 10.10.2015, Cabernet Sauvignon 27.10.2015
<b>Yield</b>	average 1.5 kg/vine = approx. 40 hl/ha
<b>Vinification method</b>	Destemmed, alcoholic vermentation and malo in temperature controlled steeltanks at 27-30° C; matured in used Hungarian barrique and double-barriques for 22 month.
<b>Alcohol %</b>	14 % Alc.
<b>Acidity g/l</b>	5.3 gr/l
<b>Residual sugar g/l</b>	1.4 gr/l
<b>Date of botteling</b>	16.2.2018
<b>Tasting note</b>	Purple color; in the nose red berries with a hint of vanilla; on the palate red currents and raspberries; Lively yet velvet with smooth tannins; elegant wine with long finish.
<b>Cellaring capability</b>	Min. until 2025
<b>Awards</b>	•