

Vylyan



WINE-INFO

ÖRDÖG/BELZEBUB CUVÉE 2017

Villány Wine Region
Mandolás, Városhegy vineyards
southern and southwestern aspect

SOIL

Limestone bedrock, loess and clay
topsoil

VINEYARD

Planted in 2001 and 2002.
Planting density: 1.8 m x 0.8 m
CULTIVATION Low-height cordon

VINTAGE – 2017

The coldest winter and the earliest
vintage ever!
We had a real, cold, long-lasting winter
with minus degrees.
Flowering in late May, good warm
summer, with enough wet.
The early harvest started on the 17th of
August with pinot noir rosé harvest.
We harvested mature, healthy and rich
grapes, with beautiful colour.

VARIETIES:

Kékfrankos - 46,7%
Zweigelt- 26,8 %
Merlot- 13,5%
Syrah - 13 %

VINIFICATION-MATURATION

Each grape variety was processed and
vinified separately, after careful
separation. After fermentation wines
are matured in large older barrels
(50%), older barrique barrels (30% -
made of Zemplén and Mecsek oak) and
tanks (20%) for one year, followed by
the blending of each of them.

HEAD WINEMAKER: István Ipacs Szabó

TASTING NOTES

ÖRDÖG is the blend of local varieties in
the classicus product range, named
after the Devil in love in the traditional
Villány legend. It is not the finesse, but
the *liveliness* that makes it popular.
This blend of local varieties is best
characterised by its chewy, meaty,
attracting structure. The ripe fruitiness
evokes the notes of blueberry and
blackberry, while the spiciness reflects
notes of clove and cardamom. In the
aftertaste the taste and texture
reminiscent of cocoa powder also
appear.

RECOMMENDED TEMPERATURE

15-16 °C

RECOMMENDED MEALS

It pairs perfectly with paprika dishes,
Italian pasta, roasts, ragouts and not
overly tangy cheese.

STORAGE

It does not require long bottle-ageing,
perfect to consume when young also.

ANALYTICS

Alcohol: 13.26 %
Total acidity: 5.7 g/l
Invert sugar content: 1.38 g/l

CONTACT

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