

# VYLYAN



## WINE-INFO

### DUENNIUM 2012

#### WINE REGION

Pillangó and Mandolás vineyards  
Southern and southwestern aspect

#### SOIL

Limestone bedrock, loess and clay  
topsoil

#### VINEYARD

Planted from 1992 to 1996 and in 2001  
Planting density: 3m x 1m, 1.8m x 0.8m

**CULTIVATION** Low-height cordon

#### VINTAGE – 2012

A cold and snowy winter, followed by  
early blooming (in late May) in the  
warm spring. After the hot and dry  
summer, grapes started ripening in late  
July. Because of the sweltering hot  
temperatures, harvest started already  
on 21 August.

#### HARVEST

Cabernet Franc - 9 October  
Cabernet Sauvignon – 15 October  
Syrah – 1 October

**YIELD:** 24-45 hl/hectare

**VARIETIES:** Cabernet Franc (67%),  
Cabernet Sauvignon (22%), Syrah (11%)

#### VINIFICATION-MATURATION

Half of our estate wine is composed of  
Bordeaux varieties. These are  
considered for the selection of the “tip  
of the iceberg”, the most exquisite  
micro selection used for the DUENNIUM  
blend. The eight DUENNIUM vintage is  
mostly made of Cabernet France from  
the Mandolás vineyard, which proved  
itself at our blind test already.  
The beautiful, ripe and tasty grapes  
were fermented for a long period with  
several instances of complete racking.  
Malolactic fermentation and maturation  
took place in barrique barrels. Barrels:

225-litre barrels made from Zemplén  
and Mecsek oak, ages: 50% new, 50%  
one-year-old. During the 17-month  
maturation process we selected the  
most characteristic wines in the barrel  
for each variety and blended these, with  
an additional year of ageing in older  
barrels. After the intensive small-barrel  
maturation, this is a finer and more  
balanced process, smoothing the blend  
which is then bottled for ageing in  
bottles, the required fine-tuning.

**BOTTLED:** On 4 September 2014.

**HEAD WINEMAKER:** István Ipacs Szabó

#### TASTING NOTES

Selected as the best Bordeaux blend of  
the “Winelovers top 100 wine  
selection” in 2018. According to the  
tasting note: Christmas spices  
(cardamom, cloves) and ripe blackberry  
in the bouquet; chocolate with raisins in  
the mouth, with associations of cedar  
and tobacco cigar box in the aftertaste  
with a unique musky character. An  
overwhelmingly full body and lengthy  
sensation, meaning that it can be aged  
for a long time ahead. A unique  
character of wine.

#### RECOMMENDED TEMPERATURE

16-17 °C

#### RECOMMENDED MEALS

The cherry on top for remarkable  
moments and dinners.

#### STORAGE

It can be aged for a long time. Should be  
stored on its side, protected from direct  
sunlight, preferably at a steady  
temperature (around 13°C).

#### ANALYTICS

Alcohol: 14.38%

Total acidity: 5.1 g/l

Invert sugar content: 1.3 g/l



#### CONTACT

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