

# Vylyan



## WINE-INFO

### MONTENUOVO CUVÉE 2016

#### WINE REGION

Villány Wine Region  
Dobogó and Mandolás vineyards, southern aspect  
Városhegy, plateau and southern aspect

#### SOIL

Limestone bedrock, loess and clay topsoil

#### VINEYARD

Planted from 1992 to 2004  
Planting density: 3mx1m; 1.8mx0.8m  
**CULTIVATION** Guyot, low cordon (Cordon de Royat)

#### VINTAGE – 2016

Vegetation started early in 2016, after an early spring the first frost also bit early. We were lucky to avoid frost, blizzards and then had a pleasantly warm summer without major temperature variations, adequate volume of precipitation, ensuring that grapes can develop steadily. The harvest began when school starts, on 1 September, and we had above-the-average “summer-like” weather for the whole months. As the saying of French winemakers goes: summer provided quantity, and the wonderful September provided quality.

We harvested healthy grapes with fine acidity and sugar content. Maturation was slow and steady, favouring the perfection of zesty aromas.

#### HARVEST

Zweigelt: 22/09/2016  
Merlot: 05/10/2016  
Blaufrankisch: 14/10/2016

#### YIELD: 34-55 hl/hectare

**VARIETIES:** Merlot 42.51 % - Zweigelt 36.34%  
- Blaufrankisch 21.15%

#### VINIFICATION-MATURATION

Varieties and the produce from each vineyard was treated and vinified separately.

Fermentation began in open tanks, continued with closed pumping over. Fermentation continued with grape skins for 14 to 25 days. Malolactic fermentation was performed with natural organisms, mostly in barrique barrels. Ageing in barrels continued for 13 to 15 months, with 80% put to Hungarian oak barrels and 20% to older barrels.

After blending, the cuvée was kept in tanks for ageing.

#### BOTTLED: L9239

**HEAD WINEMAKER:** István Ipacs Szabó

#### TASTING NOTES

The estate wine is named after Prince Ferdinand von Montenuovo. This red blend is the midway between classic elegant and noble, as well as powerful and spicy-fruity red wines.

The initial scent and the long aftertaste both bring about rose hip jam and caramel candy. The refreshing acidity contributes to a rougher velvet texture. The aromas evoke notes of cinnamon and blackberry. Due to its complexity, this wine is a true jolly joker: it pairs well with grilled and roasted dishes, as well as steaks.

#### RECOMMENDED TEMPERATURE

Consume at 16-17 °C.

#### RECOMMENDED MEALS

A versatile choice for many dishes, as it is very many-sided itself.

#### STORAGE

Recommended for ageing for a couple of years.

Should be stored on its side, protected from direct sunlight, preferably at a steady temperature (around 13°C).

#### ANALYTICS

Alcohol: 13.56 %

Total acidity: 5 g/l

Invert sugar content: 2.8 g/l



#### CONTACT

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