



VYLYAN VINEYARDS
AND WINERY

WINE-INFO

REDy 2018



WINE REGION

Villány, southwest of Hungary

EXPOSURE

South-West facing
Városhegy - East facing and plateau

SOIL

Limestone bedrock, loess and clay
topsoil

VINES

Planted in 1997 and 2002 and 2004
Density of plantation: 3m x 1m and
1,8m x 1m

VINTAGE – 2018

2018 is going to be one of the most
extraordinary vintages for the Villány wine
region, also memorable for one of the
earliest harvests so far, which started on 10
August. Overall, it is considered a warm
vintage, with dry periods and intensive
precipitation following each other in an
appropriate pace. We have had 40 days of
intensive rain, followed by a warm and dry
period, early budding, early blooming and
explosive development. The long harvest
season from August to October saw plenty of
sunshine, resulting in perfectly ripe grapes
which are also rich in elegant acidity. Our
Bogyólé nouveau wine is explosively fruity,
concentrated, quenches thirst and also
highlights excellent characteristics of the
vintage.

HARVEST

17-18th of August 2018.

By hand in 15 kg crates.

YIELD: 79 hl/Ha

VARIETIES:

Portugieser 51%, Kékfrankos 29%,
Zweigelt 20%

VINIFICATION-MATURATION

The accent is on fruitiness; in practice it
means maceration on the skin was
shorter, 13-14 days at a temperature of

28-30°C. Malolactic fermentation took
place in stainless steel tanks and aging
took place in 6000 l oak barrels and
stainless steel tanks.

BOTTLED from April 2019.

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

TASTING NOTES

What is REDy?

The local wine-makers created a brand
new brand that highlights the easy-
going and smiling face of Villány wine
region. REDy is the latest community
bistro wine or perfect party wine for the
Y-generation what's light bodied and
fruity & also does promise a lot of fun
and party while still being exciting and
just cool. It's just like its makers: the
young and forever-young winemakers
of Villány. REDy is a portugieser-based
blend that can have other local variates
of Villány.

Vylyan REDy

Our 2018 REDy is thirst-quenchingly
fruity (Juicy red berries complemented
by spicy aromas), nice and easygoing
wine that 'purrs' and flatters – a wine
full of joy that feels good to drink every
day!

CONSUME AT 12-13 °C, cooler than
other red wine.

MEAL SUGGESTION

It is a good match with lighter
Hungarian and international cuisine like
tapas plates, starters and pastas.

PACKAGING

Cartons of 6 • 600 bottles / pallet

BASIC ANALYSIS

Alcohol: 12,23 %

Total acidity: 4,8 g/l

Residual sugar: 1,1 g/l



• CONTACT

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