

PINOT NOIR 2017

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| Grape variety: | 100 % pinot noir |
| Vineyard: | The fruit of the Zuhány (Siklós) and Várerdő vineyards. |
| Age of vine - stocks: | Average 34 years |
| Yield: | 1,5 kg/vine - stock |
| Cultivation method: | Guyot and medium high cordon cultivation. |
| Vintage: | The year 2017 started with a cold and dry winter. The spring of March began warmer than usual, which was varied by cool days. The heat of May arrived in the wine region with plenty of rain and occasionally with some ice. Due to the nice balanced long warm (sometimes extremely warm) summer, the harvest also started on time. The month of September was slightly rainy, which halted the harvest a bit. In early October, temperatures also began to decline, which persisted until the end of the harvest. Overall, we managed to harvest excellent quality and sufficient quantity from 2017. |
| Harvest: | Towards the end of mid-October 2017. Unlike in previous years, we managed to harvest from the Siklós area not in two separate parts, but in one. |
| Vinification+ maturation: | The fruit matured in the cellar and was fermented at 25-27 degrees for 1.5 weeks under controlled conditions (with yeast). After 2 weeks of keeping pomace, it was placed in 225 and 500 liter Hungarian oak barrels for almost 1 year. The malic acid decomposition took place in the barrel. |
| Bottled: | It was bottled in marc 2020. Number of bottles 5.100 |
| Tasting notes: | Our goal was to create a youthful yet elegant Pinot, which means we succeeded! In its scent, notes of punch and strawberries are mixed with sweet spices. Red berries and strawberries can be discovered, which are made spicy by the spices of the barrel. Nice alcohol-tannin balance that lays the foundation for an exciting and long sip. |
| Basic analysis: | Alcohol: 13,50%, Acid: 5,2 g/l, Sugar: 1,4 g/l |
| Food pairing: | Bake lamb loin or thigh with lightly seasoned garnish. |
| Origin protection category: | DHC – Villány, Classicus |

