

Porkoláb-valley Franc

Szekszárd / 2015



Vineyard

- Age of vines: 4 years

- Vineyard: Porkoláb-völgy

- Training system: guyot

- Grape variety: Cabernet franc

- Soil: loess with limestone 'dolls' and red clay

- Yield: 1,6 kg

- Winemaker: Csaba Sebestyén

Harvest

- Harvest: October 2015

Winemaking

- Hand picked grapes were selected
- Fermented in open tanks between 27-29 C, then macerated for 7 days,
- Aged for 15 months in new 500 liters 2/3-rd Hungarian és 1/3-rd Austrian oak barrels

- Bottled: March 2017

Number of bottles: 2000
Residual sugar: 0,7 g/l
Extract: 25,9 g/l
Alcohol: 13,5 %
Acidity: 5 g/l

What I like about the Porkoláb Valley is that the red clay soil enriches our wines with subtle mineral notes. With their feminine roundness and long lasting finesse, wines from this vineyard show the truly elegant side of the varieties. Only 2000 bottles were produced.