Heumann Borosso 2012

Erhard & Evelyne Heumann a German-Swiss couple founded the winery in the late 1990s and took the chance to realize their dream – to produce outstanding wines at reasonable prices. Their passion for wine combined with high quality standards and last but not least the terroir of Villány-Siklós has already born fruits. Numerous national and international awards and high scores in tastings are the evidence. The Heumann's now own 10 ha mainly in the Siklós sub-region. Most of the vineyards are either south-exposed or are situated on a plateau. 95% have the premium status of the DHC Villány.

Wine region VillányVillány-Siklós which is regarded as Hungary's best red wine area. Climate is continental with Mediterranean influence. Due to terroir the region is perfectly suited for red variéties. Cabernet Franc besides the more local Kékfrankos (aka Blaufraenkisch) is regarded the flagship grape that has perfectly adapted to the terroir. Both variéties result in outstanding wines. For different international wine experts (e.g. Jancis Robinson, MW; Michael Broadbent) Villány-Siklós produces the best single variétal Cabernet Francs worldwide.Wine nameHeumann Borosso (bor = HU = wine + rosso = red) Indication of origin - quality levelDHC Villány, Premium red wine Cabernet Sauvignon 15% Blaufraenkisch (Kékfrankos) 5%Wintage2012 Qualification vintageQualitage outstandingSitesSiklós: Varoshegy, Göntér; Marfa; Dioszvislo; Vokany: TrinitasSoilLös with a quite high portion of limestone (especially in the Siklós sub-region)Age vineyard7-12 years old vines Kékfrankos 7-9.2012, Merlot 12.09.2012, Cabernet Franc 6.10.2012, Cabernet Sauvignon 5.10.2012Yieldaverage 1 kg/vine = appox 31 k/haVinfication methodDestemmed, alkoholic vermentation and malo in temperature controlled steeltanks at 28-30° c; matured in Hungarian barriques (225 I) and tonneau (500 I) for 18 month.Alcohol %14 % Alc. A.gr/lAlcohol %14 % Alc. C. Acidity g/lAlcohol %14 % Alc. C. Acidity g/lCabernet france fine structure, powerful yet supple; long-lasting; young wine with huge potential Celaring capabilityMin. until 2023		
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spices; fine structure, powerful yet supple; long-lasting; young wine with huge potential	-	
Cellaring capability Min. until 2023		
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