

Heumann Villányi Franc 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 sold 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 Villány	Villány-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 varieties. Cabernet Franc besides the more local Kékfrankos (aka Blaufränkisch) is regarded the flagship grape that has perfectly adapted to the terroir. Both varieties result in outstanding wines. For different international wine experts (e.g. Jancis Robinson, MW / Michael Broadbent) Villány-Siklós produces the best single varietal Cabernet Francs worldwide.
Wine name	Heumann Villányi Franc
Indication of origin – quality level	DHC Villány, Premium red wine
Blend	100% Cabernet Franc
Vintage	2012
Qualification vintage	Outstanding
Sites	Siklós: Gönter; Diosviszlo: Nagyhegy; Márfa: Hegytető
Soil	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Age vineyard	10-15 years old vines
Harvest dates	29.9. + 3./6.10.2012
Yield	1 kg/vine (35 hl/ha)
Vinification method	Destemmed, alcoholic fermentation and malo in temperature controlled steeltanks at 30° C; matured in Hungarian barriques (225 l) for 22 month
Alcohol %	14 % Alc.
Acidity g/l	5.3 g/l
Residual sugar g/l	1.4 g/l
Date of bottling	20.02.2015
Tasting note	Dark bright purple. Red fruits in the nose with some vanilla and pepper. On the palate black berries and cassis plus a hint of dark chocolate. Well integrated acidity and fine texture. Full bodied yet elegant and fruity wine with a very long aftertaste. Great potential for further development.
Cellaring capability	Min. until 2028
Awards	• None to date