

Heumann Rosé 2015

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 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 Blaufraenkisch) 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 Rosé
Indication of origin – quality level	DHC Villány, Classicus Rosé wine
Blend	70% Blaufraenkisch, 30% Merlot
Vintage	2015
Qualification vintage	Very good
Sites	Siklós: Varoshegy; Dioszvislo
Soil	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Age vineyard	8-17 year old vines
Harvest dates	Kékfrankos 30.8.2015/25.9.2015, Merlot 1.9.2015/13.9.2015
Yield	average 2 kg/vine = approx. 50 hl/ha
Vinification method	Destemmed, alcoholic vermentation in temperature controlled steeltanks at 16° C; matured in stainless steel for 4 month.
Alcohol %	12 % Alc.
Acidity g/l	6.2 gr/l
Residual sugar g/l	7.0 gr/l
Date of botteling	29.1.2016
Tasting note	Salmon color. In the nose sour cherries. Full bodied yet underpinned with gorgeous fruit. Some cassis. Long aftertaste.
Cellaring capability	Min. until 2017