Heumann Chardonnay 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. Despite the fact, that Villány is known as a red wine area; quite good whites can be made too. Here especially the Siklos/Mariagyūd sub region is worth mentioning. Wine name Heumann Chardonnay Indication of origin – quality level DHC Villány, Premium wine Blend 100 % Chardonnay Vintage 2015 Qualification vintage Outstanding Sites Siklós: Varoshegy, Mariagyūd Loess with a quite high portion of limestone (especially in the Siklós sub region) Age vineyard Loess with a quite high portion of limestone (especially in the Siklós sub region) Age vineyard 10-20 year old vines Harvest dates 2.9.2015 Yield Vinification method Destemmed, alkoholic vermentation in temperature controlled steel tanks at 17° C; matured in stainless steel Alcohol % 12.5 % Alc. Acidity g/I Residual sugar g/I 0.9 gr/I Date of bottling 7 style on the reamy body. Well balanced. Long lasting. Cellaring capability Min. until 2022	140	Valle Calle IIII III III III III III
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