

## Heumann Eric's Dream 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 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 15 ha mainly in the Siklós sub-region. Most of the vineyards are either south facing or are situated on a plateau. 95% have the premium status of the DHC Villány.

<b>Wine region Villány</b>	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. Nevertheless white wines do quite well when treated accordingly. Early harvest is a pre-requisite.
<b>Wine name</b>	Heumann Eric's Dream
<b>Indication of origin – quality level</b>	DHC Villány, Classicus white wine
<b>Blend</b>	Rhine Riesling, Chardonnay, Welschriesling, Gewürztraminer
<b>Vintage</b>	2015
<b>Rating vintage</b>	Outstanding
<b>Sites</b>	Siklós: Varoshegy, Dioszvizslo: Cser-hegy
<b>Soil</b>	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
<b>Age vineyards</b>	10-20 year old vines
<b>Harvest dates</b>	Rhine Riesling 17.9.2015, Chardonnay 2.9.2015, Welschriesling 22.9.2015, Gewürztraminer: 29.8.2015
<b>Yield</b>	average 1-2 kg/vine
<b>Vinification method</b>	Destemmed, alcoholic vermentation in temperature controlled steeltanks at 17° C; matured in stainless steel
<b>Alcohol %</b>	12.5 % Alc.
<b>Acidity g/l</b>	6.3 gr/l
<b>Residual sugar g/l</b>	1 gr/l
<b>Date of botteling</b>	1.3.2016
<b>Tasting note</b>	A smell of apple and peaches with a hint of muscat. Greenish colour. On the palate crisp with well integrated lemony acidity. Rather long. Will develop well.
<b>Cellaring capability</b>	Min. until 2020
<b>Awards</b>	<ul style="list-style-type: none"> <li>• None to date</li> </ul>