Heumann Kadar_X 2016

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 nameHeumann Kadar_XIndication of origin – quality levelDHC Villány, Classicus red wineBlend80% Kadarka, 20% KékfrankosVintage2016Qualification vintageVery good - outstandingSitesDiosviszlo: Cser-hegySoilLöss with a quite high portion of limestone (especially in the Siklós sub-region)Age vineyard10 years old vinesHarvest dateKadarka 24.9.2016; Kékfrankos 5.10.2016Yieldaverage 2 kg/vine = appox. 50 hl/haVinification methodDestemmed, alkoholic vermentation and malo in temperature controlled steel tanks at 25° C; matured in steel tankAlcohol %12 % Alc.Acidity g/I5.4 gr/lResidual sugar g/I0.8 gr/lDate of botteling29.3.2017Tasting noteGreat summerwine, dark berries plus a little bit of graphite in the nose, fine fruit on the palate, spicy, fruity	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.
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Cellaring capability Min. until 2020	Cellaring capability	Min. until 2020
Awards	Awards	