

Heumann Kékfrankos 2014

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 have 10 own ha plus have rented additional 5 ha, situated 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 Kékfrankos
Indication of origin – quality level	DHC Villány, Classicus red wine
Blend	100% Kékfrankos (aka Blaufraenkisch)
Vintage	2014
Qualification vintage	Good – very good
Sites	Siklós: Varoshegy
Soil	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Age vineyard	12-15 years old vines
Harvest dates	9./11.10.2014
Yield	Average 0.8 kg/vine = appox. 40 hl/ha
Vinification method	Destemmed, alcoholic vermentation and malo in temperature controlled steeltanks at 26- 27° C; matured in Hungarian double-barrique (500 l) for 18 month.
Alcohol %	13 % Alc.
Acidity g/l	6.4 gr/l
Residual sugar g/l	0.9 gr/l
Date of botteling	9.6.2016
Tasting note	Dark purple. In the nose sour cherries, red fruit and pepper. Mouth filling yet supple wine with gorgeous red and black fruit. Very good body and structure. Perfect drinkability. Relatively long lasting.
Cellaring capability	Min. until 2022
Awards	<ul style="list-style-type: none"> • None to date