

Heumann Terra Tartaro 2011

Wine name	Heumann Terra Tartaro
Indication of origin – quality level	DHC Villány, Premium red wine
Blend	Cabernet Sauvignon 50% Merlot 30% Cabernet Franc 20%
Vintage	2011
Qualification vintage	outstanding
Sites	Siklós: Varoshegy, Göntér; Marfa; Vokany: Trinitas
Soil	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Age vineyard	Cab. Sauvignon: over 20 years old vines; CF+ME: 7-12 years old vines
Harvest dates	Cabernet Sauvignon 17.10.2011, Merlot 1.10.2011, Cabernet Franc 16.10.2011,
Yield	average 0.8 kg/vine = approx 30 hl/ha
Vinification method	Destemmed, alcoholic vermentation and malo in temperature controlled steeltanks at 28-30° C; matured in Hungarian barriques (225 l) and tonneau (500 l) for 22 month.
Alcohol %	15.5% Alc.
Acidity g/l	5.2 gr/l
Residual sugar g/l	1.3 gr/l
Date of botteling	February 28, 2014
Tasting note:	Deep dark ruby color. In the nose intense aromas, sweet spices, black truffles, mocha, dark chocolate, ripe black berries, and cassis. Velvety structure with fine acidity, very well balanced with integrated tannins from both the grape and the barrique, powerful yet elegant wine. Black berries again plus chocolate and spices (cardamom). Very long lasting.
Cellaring capability	Min. until 2025