

## Heumann Rajnai Rizling 2015 (Rhine Riesling)

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 and have rented another 5 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.

<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. 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/Mariagyüd subregion is worth mentioning.
<b>Wine name</b>	Heumann Rajnai Rizling
<b>Indication of origin – quality level</b>	DHC Villány, Premium wine
<b>Blend</b>	100 % Rhine Riesling
<b>Vintage</b>	2015
<b>Qualification vintage</b>	Very good to outstanding
<b>Sites</b>	Siklós: Varoshegy
<b>Soil</b>	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
<b>Age vineyard</b>	10-20 year old vines
<b>Harvest dates</b>	17.9.2015
<b>Yield</b>	average 1-2 kg/vine
<b>Vinification method</b>	Destemmed, alcoholic vermentation in temperature controlled steel tanks at 17° C; matured in stainless steel
<b>Alcohol %</b>	12.5 % Alc.
<b>Acidity g/l</b>	7.4 gr/l
<b>Residual sugar g/l</b>	5.0 gr/l
<b>Date of botteling</b>	29. February 2016
<b>Tasting note</b>	Peaches and a little bit of muscat in the nose. Gorgeous grapefruit and lemon taste on the palate. Quite long.
<b>Cellaring capability</b>	Min. until 2023