

## Heumann Kadar\_O 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 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.

<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.
<b>Wine name</b>	Heumann Kadar_O
<b>Indication of origin – quality level</b>	DHC Villány, Classicus red wine
<b>Blend</b>	95% Kadarka, 5% Portugese blue (only the lees)
<b>Vintage</b>	2015
<b>Qualification vintage</b>	Very good - outstanding
<b>Sites</b>	Diosviszlo: Cser-hegy
<b>Soil</b>	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
<b>Age vineyard</b>	10 years old vines
<b>Harvest date</b>	19.9.2015
<b>Yield</b>	average 2 kg/vine = approx. 55 hl/ha
<b>Vinification method</b>	Destemmed, alcoholic vermentation and malo in temperature controlled steel tanks at 25° C; matured in steel tank
<b>Alcohol %</b>	12% Alc.
<b>Acidity g/l</b>	5 gr/l
<b>Resudual sugar g/l</b>	1.3 gr/l
<b>Date of botteling</b>	11.2.2016
<b>Tasting note</b>	Great summerwine, dark berries in the nose, fine fruit on the palate, spicy, velvety
<b>Cellaring capability</b>	Min. until 2020
<b>Awards</b>	<ul style="list-style-type: none"> <li>• 15.8 points VinCE Magazine July 2016</li> <li>• 86+ points plus Best Buy, Gault Millau Hungary June 2016</li> </ul>