

Heumann Blue Secret 2018

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 sold 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 12 ha mainly in the Siklós sub-region. Most of the vineyards are either south facing or 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 Blaufränkisch) is regarded the flagship grape that has perfectly adapted to the terroir. Both varieties result in outstanding wines. Nevertheless white wines do quite well when treated accordingly. Early harvest is a pre-requisite.
Wine name	Heumann Blue Secret
Indication of origin – quality level	DHC Villány, Premium red wine
Blend	70% Kékfrankos, 15% Merlot, 15% Cabernet Sauvignon
Vintage	2018
Rating vintage	Outstanding
Sites	Siklós: Varoshegy; Diósvizlő: Cser hegy
Soil	Loess with a quite high portion of limestone (especially in the Siklós sub-region)
Age vineyards	15-25 year old vines
Harvest dates	Kékfrankos 19.9.2018, Merlot 27.9.2018, Cabernet Sauvignon: 10.10.2018
Yield	average 1-2 kg/vine
Vinification method	Destemmed, alcoholic fermentation in temperature controlled steel tanks at 25-29° C; matured in stainless steel and used barrels (225l, 500l)
Alcohol %	14.0 % Alc.
Acidity g/l	6.0 gr/l
Residual sugar g/l	1.5 gr/l
Date of bottling	July 1, 2021
Serving temperature	15 – 17 degrees
Tasting note	Sour cherries with a hint of vanilla in the nose. Color is darker purple. On the palate smooth, black and red fruit, cherries again, some vanilla, well integrated tannins. Rather long. Will develop well.
Cellaring capability	Min. until 2028
Awards	• See awards list