

## Heumann Merlot Bianco 2024

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 finally 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 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 the terroir the region is perfectly suited for red varieties. Cabernet Franc besides the 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 Merlot Bianco
<b>Indication of origin – quality level</b>	FNF (Villány) – wine with no geographical indication. White wine made from red grapes
<b>Blend</b>	100% Merlot (made from the same grapes we use for the reds)
<b>Vintage</b>	2024
<b>Qualification vintage</b>	Outstanding
<b>Sites</b>	Siklós: Városhegy
<b>Soil</b>	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
<b>Age vineyard</b>	20 years old vines
<b>Harvest dates</b>	August 22, 2024
<b>Yield</b>	40 hl/ha
<b>Vinification method</b>	Destemmed, immediately pressed, alcoholic fermentation in temperature-controlled stainless-steel tanks at 16° C; no malolactic fermentation; kept on fine yeast for 4 months
<b>Alcohol %</b>	13.5 % Alc.
<b>Acidity g/l</b>	5.7 g/l
<b>Residual sugar g/l</b>	2.7 g/l
<b>Date of bottling</b>	February 5, 2024
<b>Serving temperature</b>	9 – 10 degrees
<b>Tasting note</b>	Pale color. Intense flavors of red fruit and cassis. Fruity lemon acidity, well integrated in the creamy body. Very spicy. Long lasting.
<b>Cellaring capability</b>	Min. until 2030
<b>Awards</b>	• None to date