## **Heumann Rosé 2017**

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.

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 Blaufraenkisch) 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.
Wine name	Heumann Rosé
Indication of origin – quality level	DHC Villány, Classicus Rosé wine
Blend	70% Blaufraenkisch,
	15% Kadarka (indigenous Hungarian grape variety)
	15% Merlot
Vintage	2017
Qualification vintage	Very good - outstanding
Sites	Siklós: Varoshegy; Dioszvislo: Cser-Hegy
Soil	Löss with a quite high portion of limestone (especially in
	the Siklós sub-region)
Age vineyard	8-15 year old vines
Harvest dates	Kékfrankos:
	Kadarka:
	Merlot:
Yield	average 2 kg/vine = appox. 50 hl/ha
Vinification method	Destemmed, alkoholic vermentation in temperature
	controlled steeltanks at 17° C; matured in stainless steel
	for 4 month.
Alcohol %	12.5 % Alc.
Acidity g/l	6.4 gr/l
Resudual sugar g/l	3.5 gr/l
Date of botteling	2.12.2017
Tasting note	
Salmon color. In the nose sour cherries. Full bodied yet underpinned with gorgeous fruit. Some cassis. Long	
aftertaste.	[
Cellaring capability	Min. until 2018