

Heumann Lagona 2013

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 have 10 own ha plus have rented additional 5 ha, situated 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 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.
Wine name	Heumann Lagona
Indication of origin – quality level	DHC Villány, Premium red wine
Blend	50% Merlot 25% Cabernet Franc 15% Cabernet Sauvignon 10 % Kékfrankos (Blaufränkisch)
Vintage	2013
Qualification vintage	outstanding
Sites	Siklós: Varoshegy; Marfa: Cseh, Vokany: Trinitas; Diósvizlő: Cser-hegy
Soil	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Age vineyard	8-15 years old vines
Harvest dates	Merlot 9.10.2013, Cabernet Franc 17./22.10.2013, Kékfrankos 7.10.2013, Cabernet Sauvignon 20./24.10.2013
Yield	average 1.5 kg/vine = approx. 40 hl/ha
Vinification method	Destemmed, alcoholic vermentation and malo in temperature controlled steeltanks at 27-30° C; matured in used Hungarian barrique and double-barriques for 22 month.
Alcohol %	14.5% Alc.
Acidity g/l	5.4 gr/l
Residual sugar g/l	1.4 gr/l
Date of bottling	14.5.1016
Tasting note	Deep purple with violet reflexes; in the nose red berries with a hint of barrique; on the palate spicy and with peppery notes, sour cherries; great structure with well integrated tannins; long finish.
Cellaring capability	Min. until 2025
Awards	<ul style="list-style-type: none"> • None to date