

MALATINSZKY NOBLESSE CABERNET SAUVIGNON 2015

Tasting Notes and Technical Information



After working for years as a sommelier in Budapest and France, Csaba Malatinszky founded his small winery in Hungary's southernmost wine region, Villány, in 1997. The winery has been certified organic since 2009.

Malatinszky was a major player in the resuscitation of the Villány wine region in the 1990s, after the fall of communism. The region is now world-famous for its reds, and Malatinszky's "Noblesse" estate selection Cabernet Sauvignon from 2015 is a great example of this. The wine is juicy and fruity, with flavors of red fruit compote, barbecue, cranberries, clay, red plums and prunes. Made from free run juice only.

Vintage: 2015 was a warm vintage, but with large variation in the daily temperatures. This caused a rich dew in the mornings on the vines.

Harvest: The harvest took place on the 22 and 23 of September. Grapes were picked by hand.

Varietals: 100% Cabernet Sauvignon.

Soil and estate: The grapes come from the Kishársany and Hájduš vineyards in Villány. The soil is loess and brown forest soil on a limestone bedrock. The slopes are southern facing. The vines were planted in 1992.

Fermentation and winemaking: The grapes were destemmed and then cold soaked for 5 days. Gentle extraction methods only. Fermentation occurred spontaneously with native yeasts under controlled temperatures. Fermentation occurred in partially new and partially used 500 L Hungarian oak barrels. After fermentation, the wine is macerated a few days and then the free run juice is separated and run directly into barrels for aging. This wine is only free run juice. The wine was aged in new and used 500 L Hungarian oak barrels for 12 months before bottling. Unfiltered and unfined.

Other details: Certified organic farming, no pesticides or herbicides. Vines per hectare: 6300. Yields per hectare: 20-22.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 7/47
- b. PH: 3.65
- c. Acid (g/L): 5.4
- d. C6 sugars (g/L): 12
- e. Alcohol percentage: 13.96%