

MALATINSZKY SERENA RUBRA 2012

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. He was a pioneer in the region, planting international varieties like Cabernet Franc which went on to achieve acclaim on the world stage. The winery has been certified organic since 2009.

The Serena Rubra is a Cabernet Franc and Cabernet Sauvignon blend. It has a rich perfumed nose of blackberry jam and rose. The palate is concentrated with Bing cherries, black pepper and cherry cordial. Made from free run juice only. Unfiltered and unfined.

Vintage: 2012 was a warm year with little rain, leading to highly concentrated wines.

Harvest: The harvest took place during the first week of September. Grapes were picked by hand.

Varietals: Cabernet Franc 55%, Cabernet Sauvignon 45%.

Soil and estate: The grapes come from the Kövesföld slope of the Máriagyűd vineyard in Villány. The name "Kövesföld" translates to "chalky hill." The soil is chalk, covered with brown forest soil rich in loess and clay. The slopes are southern facing. The vines were planted in 2002 and 2003.

Fermentation and winemaking: The Serena Rubra is made exclusively from free run juice. Fermentation occurred spontaneously with native yeasts under controlled temperatures. Fermentation occurred in partially new and partially used 500 L Hungarian oak barrels. The wine was then 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.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 25/96
- b. PH: 3.52
- c. Acid (g/L): 5.6
- d. C6 sugars (g/L): 1.6
- e. Alcohol percentage: 15.19%