



PANNONHALMI
F·Ő·A·P·Á·T·S·Á·G
A.D. 996

PANNONHALMI INFUSIO 2019

Wine

Name: Pannonhalma Infusio
quality dry red wine with PDO
Vintage: 2019
Quantity: 24,000 bottles

Terroir

Vineyard: Babszökő
Soil: brown woodland soil with red clay
Exposure: plateau with south slopes

Grape

Variety: 60% merlot, 40% cabernet franc
Plantation: 2003
Density: 5210 vines/ha
Training: Guyot, low cordon
Harvest: between 23 September and 4 October 2019

Vinification

After being destemmed, the grapes were fermented in 60 hl stainless steel tanks. The fermentation took place on a temperature of 30-32°C during the first 10 days of the long skin contact. The wine was aged in new and secondly used mostly Hungarian and in a tiny part American 228-litre-barrels for 19 months.

Description

Infusio is the red wine of Pannonhalma in Bordeaux style.

Made from merlot and cabernet franc, the most prestigious blend of Pannonhalma Archabbey comes from the hottest vineyard. Ripe bramble and cranberry simultaneously appear on the nose, completed by the aroma of vanilla coming from the wooden barrels. The balance of extract sweetness, alcohol and mature tannins results in a mellow taste evoking the concentrated notes of dried sour-cherry and plum as well as coffee and chocolate. It is a serious and elegant wine with Mediterranean notes and a high aging potential.

A wine truly devoted to festive occasions ...

Analysis

Alcohol: 15.16% vol.
Extract: 32.6 g/l
Sugar: 4.3 g/l
Acidity: 5.4 g/l

Service

Serving temperature: 17-18°C
Optimal consumption: 2021-2031
Storage temperature: below 15°C
Food match: recommended to be served at festive occasions or to be matched to dishes prepared with game or other dark meat