

JACKFALL KÉKFRANKOS 2015

Tasting Notes and Technical Information

Jackfall is the German name for Kiszakabfalva, the small village in Villány that is home to the Jackfall winery. Kékfrankos (Blafränkisch) is native to Hungary, and is the country's most widely-planted red wine grape.

This wine is medium-bodied, with tons of rich black currant and ripe cherry. Clean green herbal finish.

Vintage: 2015

Harvest: Harvest took place during September 2015. Gábor says: "2015 was a warm vintage, but in September and October there was more rain than usual, and we were concerned that the harvest of Cabernet Franc and Cabernet Sauvignon wouldn't be perfect. Nonetheless, the resulting wines were extremely nice. It has been described as a 10-point vintage for the red wines from Villány." Grapes were picked by hand.

Varietals: Kékfrankos (Blafränkisch).

Soil and estate: The vineyard is Bocor in Kisharsány, between the villages of Villány and Siklós. The soil is loess mixed with red clay and brown forest soil on a bed of limestone rock. The vines are between 10-15 years old. The density is between 4000 and 6000 stocks/hectare, and the weight of the grapes on an average stock is 1.5 kilos.

Fermentation: Following harvesting, the grapes were gently pressed and the wine was fermented in open vats, then held in steel and wood tanks. Fermentation was spontaneous with native yeasts.

Aging: The wine was aged in old 500 L Hungarian oak (70%) and stainless steel (30%) for 6 months.

Other details: Very low sulfites added.

Technical data:

- a. Sulphur dioxide at bottling (free/total): 8 mg/L, 46 mg/L
- b. PH: 3.57
- c. Acid (g/L): 5.4 g/L
- d. C6 sugars (g/L): 1.0 g/L
- e. Alcohol percentage: 12.3%

