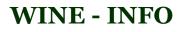


Vintage:

GERE TAMÁS & ZSOLT WINERY





GERE ZSOLT - GENTLEMAN 2016

Grape variety:BluefrankishVineyard:Product of Kopár vineyardAge of vine -
stocks:10 years vine-stockYield:1 kg per grapevineCultivation
method:Mid high cordon cultivation
In 2016, after mild winter t
which was crowned by the

In 2016, after mild winter the spring came earlier. April was unusually cool which was crowned by the frost on April 26 in the region of Siklós. The blooming was extended. Summer was also cooler than usual. Intensive raining and the alternation of cold and warm periods were rarely disturbed by an extensive heat. Because of the fact that summer was cooler than usual, harvesting began only in early September. On the other hand we had a warm autumn in September which was followed by a cooler rainy October. Finally, we have managed to harvest nice quantities and healthy fruits. 2016. was a tough vintage with some extreme effects.

Harvest: middle of October 2016.

Vinification+
maturation:After crushing and destemming, the stum was placed in a steel container,
where fermentation (on 25-28 degrees) took place and after 2 days of cold
maceration lasted 2 weeks. The wine has been put into a Hungarian 20 hl
large wooden barrel for six months.

Bottled: Bottled in July 2017. Bottles: 3.000

Tasting notes:Dark color appears in the glass. The spices in the
scent come into view in combination with sour
cherry and raspberry. While tasting, it suggests
wine which is still young, but the potential is
already in the sip. Acrid fruits with some tobacco
and a hint of spice give us a memorable wine.

Basic analysis:Alcohol: 12,30 %Acid: 4,8 g/litreSugar: 1,7 g/litre

Food pairing: Excellent choice for red, juicy meats, and more serious, spicy roasts. Successfully copes with more mature hard cheeses

Origin protection category: DHC – Villány, Premium



Gere Tamás & Zsolt Winery

H-7773 Villány, Diófás str. 1.