

GERE ZSOLT - GENTLEMAN 2016

Grape variety:	Bluefrankish
Vineyard:	Product of Kopár vineyard
Age of vine - stocks:	10 years vine-stock
Yield:	1 kg per grapevine
Cultivation method:	Mid high cordon cultivation
Vintage:	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/litre Sugar: 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

