

GERE ZSOLT - JAMPI 2015

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| Grape variety: | Portugieser |
| Vineyard: | Product of Várerdő vineyard |
| Age of vine - stocks: | Young planting, first harvest |
| Yield: | 1-1,5 kg per grapevine |
| Cultivation method: | Umbrella system |
| Vintage: | The beginning of the year was mild and the spring has come very soon. The beginning of the year brought some ice, but the damage was not significant. The summer entered with great warmth and heat disruptions. In the midst of the heat, a significant amount of rain has been arrived. We started the harvest on August 21st as usually. The autumn heat was held until the end of the year. We had a nice harvest, a vintage full of possibilities behind us. |
| Harvest: | middle of september 2015. |
| Vinification+ maturation: | After destemming, the juice was put into a steel container where directional fermentation was used in a closed system. The wine was put in a barrel of 20 hl for 1 year, where it matured further. |
| Bottled: | Bottled in autumn 2016. Number of bottles: 2.600. |
| Tasting notes: | Due to a French clone, it has a slightly thicker skin which is well reflected in the dark color. Instead of fruits, the signs of earthy avocado and the maturity of bottle are more determined. The fruit is present only in the background. It has more characteristic and taste with more tannin spiced with barrel characters. |
| Basic analysis: | Alcohol: 12,0 % Acid: 5,2 g/litre Sugar: 1,0 g/litre |
| Food pairing: | An essential part of friendly conversations. Suggested for light meals, excellent choice for light spicy roasts or fresh cheeses |
| Origin protection category: | DHC – Villány, Classicus |

