

GERE ZSOLT - JAMPI 2016

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: 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 september 2016.

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 steel container for another half year.

Bottled: Bottled in may 2017.
Number of bottles: 2.600.

Tasting notes: According to its colour it is evident the real portugieser has arrived. Vintage of 2016 is led by fruits in its fragrance and taste. The first sip is characterised by the taste of dried fruits, which is replaced by the light oporto. The sip is long with full of youth and dynamism.

Basic analysis: Alcohol: 13,12 %
Acid: 5,5 g/litre
Sugar: 3,2 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

