

## GERE ZSOLT – PRIMADONNA 2020

<b>Grape variety:</b>	Muscat Ottonel
<b>Vineyard:</b>	Siklós
<b>Age of vine - stocks:</b>	About 20 years old grapevines
<b>Yield:</b>	2 kg per grapevine
<b>Cultivation method:</b>	Mid high cordon cultivation
<b>Vintage:</b>	The beginning of 2020 was poor in rain while the snow cold March sealed the winter. The spring did not bring so much warmth either, April was cooler-than-usual with very poor rainy periods which was also noticed in the development of the grapevines. In many vineyards, the grapevines developed more slowly due to drought. As summer approached, the vineyards sought to bring back in their developmental backwardness. An averagely hot summer greeted the wine region, which was sealed by the drier period. During the harvest, the weather support winemakers and the autumn has entered with long sunny periods of day and only with a fe rainy day, while sometimes it was accompanied by cooler nights.
<b>Harvest:</b>	middle of september 2020.
<b>Vinification+ maturation:</b>	Berrying was followed by soaking overnight. After pressing, the juice was transferred to a stainless steel tank, where it was fermented into finished wine under controlled fermentation (in 10-12 days, at 14 degrees)
<b>Bottled:</b>	Bottled in november 2020. Bottles: 1.500
<b>Tasting notes:</b>	Clean color welcomes us in the glass. Intense scent, studded with floral notes, which is fooled by the scent of must. In terms of aroma and taste, the main goal was to preserve the typical grape aroma. When tasting, we will grab the attention of the world of fresh must taste, complemented by floral notes. In addition to fresh varietal notes, we get a nice acidity and a long finish. At the end of the sip, he greets you with a pleasant sweet feeling.
<b>Basic analysis:</b>	Alcohol: 11,77 %, Acid: 5,9 g/litre, Sugar: 0,9 g/litre
<b>Food pairing:</b>	It is an essential accessory for friendly conversations, light snacks and summer evenings
<b>Origin protection category:</b>	DHC – Villány, Premium

