

GERE ZSOLT – Kisasszony 2020

Grape variety:	Kadarka
Vineyard:	Product of Villány – Remete winery
Age of vine - stocks:	About 9 years old grapevines
Yield:	1,5 kg per grapevine
Cultivation method:	Mid high cordon cultivation
Vintage:	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.
Harvest:	end of september 2020.
Vinification+ maturation:	After berrying, the juice was transferred to a stainless steel tank, where it was fermented (under low temperature) into finished wine. This was followed by a couple of weeks of fine sweeping.
Bottled:	Bottled in april 2021. Bottles: 1.500
Tasting notes:	Clean colour welcomes us in the glass. Intense aroma with a surprisingly white wine character. Thanks to the P9es kadarka clone, we come across a spicier scent and taste that would be fooled by floral notes. The taste of red fruits only appears in the background. Nice acids and a long aftertaste just an ice on the cake. Fresh and crisp, real spring wine.
Basic analysis:	Alcohol: 12,93 %, Acid: 5,6 g/litre, Sugar:1,0 g/litre
Food pairing:	It is an essential accessory for the summer sunset. The terrace of a lake shore or a wine bar can also be a great reason to open a bottle.
Origin protection category:	DHC – Villány, Classicus

