

GERE ZSOLT - FICSUR 2015

Grape variety:	60% Cabernet Franc , 40% Merlot
Vineyard:	Product of Csillagvölgy, Kopár and Várerdő vineyard
Age of vine - stocks:	Average 20 years
Yield:	1-1,5 kg per grapevine
Cultivation method:	Guyot cultivation 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:	end of october 2015.
Vinification+ maturation:	Harvesting and fermentation were done separately by regions and varieties. After destemming, the juice was put into a steel container where directional fermentation was used in a closed system. The wine was put in barrique barrel of 5 hl and in a large wooden barrel for 14 months. Blending of varieties was prepared before bottling.
Bottled:	Number of bottles: 6.000 Bottled in April 2017.
Tasting notes:	Clear dark color in the glass. In addition to red berries, the barrel spices appear in its scent. The taste of franc spices and the elegance of merlot attract the consumer. Good to drink, light youthful, crispy wine with a characteristic taste of the varieties. Nice wine from a cool vintage.
Basic analysis:	Alcohol: 13,08 % Acid: 5,0 g/litre Sugar: 1,9 g/litre
Food pairing:	An essential part of friendly conversations. Excellent choice for light meals, lightly spicy roasts or fresh cheese
Origin protection category:	DHC – Villány, Classicus

