

**GERE ZSOLT - RedY 2019**

<b>Grape variety:</b>	Portugieser 60% - Kékfrankos 30%– Kadarka 10 %
<b>Vineyard:</b>	The product of 'Csillagvölgy' Cru
<b>Age of vine - stocks:</b>	varied/variety
<b>Yield:</b>	1,5 kg / vine
<b>Cultivation method:</b>	Medium-high cordon.
<b>Vintage:</b>	One of the most exceptional vintage in the last 10 years. It started with a normal time bud pushing, rainy and warm springtime, continued with a consistently warm but not too hot summertime completed with a perfect dispensioned and massive amount of rainfall.
<b>Harvest:</b>	end of september- begininning of oktober in 2019.
<b>Vinification+ maturation:</b>	Harvesting different varieties from different area, also fermentation were made separately. After destemming must was put into stainless steel then fermented under controlled temperature. Portugieser and Blaufrankish were kept in tank whereas Kadarka was put into traditional barrel. We blended before bottling.
<b>Bottled:</b>	Production: 2000 bottles Bottled in Autumn 2019.
<b>Tasting notes:</b>	Bright purple colour in the glass showing how lively and youthful the wine is. Fluidity, cavalcade of fruits on the nose complemented by notes of the barrel. By tasting the wine people realise what the winemakers of Villány wished to establish with this brand. Exciting, playful, cheeky wine easy to love. Doesn't want to be more what it is.
<b>Basic analysis:</b>	Alcohol: 12,60 % Acid: 5,3 g/liter Sugar: 1,2 g/liter
<b>Food pairing:</b>	Essential escort of summer nights. A great friend, two glasses of RedY on the terrace of your favourite wine bar. What else?
<b>Origin protection category:</b>	DHC – Villány, Classicus

