

GERE TAMÁS & ZSOLT WINERY

WINE - INFO



GERE ZSOLT - RedY 2020

Grape variety: Portugieser 60% - Kékfrankos 30% - Kadarka 10 %

Vineyard: Age of vine - The product of 'Csillagvölgy' Cru

Age of vine stocks:

varied/variety

Yield:

1,5 kg / vine

Cultivation method:

Vintage:

Medium-high cordon.

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- beginning of oktober in 2020.

Vinification+ maturation:

Tasting notes:

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.

Bottled:

Production: 1000 bottles. Bottled in marc. 2021.

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.

Basic analysis: Alcohol: 13,4 %; Acid: 4,9 g/liter; Sugar: 1,6 g/liter

Food pairing: Essential escort of summer nights. A great friend, two glasses of RedY on the terrace of your

favourite wine bar. What else?

Origin protection

category:

DHC – Villány, Classicus



Gere Tamás és Zsolt Winery

H-7773 Villány, Diófás utca 1.

www.geretamas.hu info@geretamas.hu Tel: 72 592 009 Fax: 72 592 109