



Geré Zsolt ~Gentleman, Kékfrankos 2017

COUNTRY OF ORIGIN: Hungary; Produced and bottled by Gere Tamás kft.

APPELLATION: DHC – Villány *

SOIL: loess and clay with dolomite, marl, limestone

HARVEST: middle of October 2017

GRAP VARIETIES: Kékfrankos

WINEMAKING:

MATURATION: Cold for four days

FERMENTATION: Steel container, 25-28c two weeks

AGED: 6 months in a large Hungarian 20 hl wooden barrel.

Tasting notes:

Dark red colour. On the nose, spices and cloves are appeared

On the palate sour cherry, raspberry and red berry fruit.

An excellent choice with red, juicy meats and more serious, spicy roasts.

It also stands out as an accompaniment to more mature, hard cheeses.

TECHNICAL DATA

ALCOHOL:13%

* "style and flavor profile which is typical to this variety"
