



## VITICULTURE

Vintage	2019
Varieties	60% Merlot, 30% Cabernet Franc 10% Cabernet Sauvignon
Yield	Ördögárok
Method of farming	0,5 - 1 kg / vine
Method of cultivation	Low Cordon
Harvest time	end october

## WINERY

Alcohol	14,0%
Acidity	4,9 g/l
Residual sugar	0 g/l
Sugar free extract	29,8 g/l
Aging	Hungarian Wood
Aging time	24 months
Potential	12 years

The Ördögárok Hill is one of the most productive vineyards of the Villány wine region. Its name, literally meaning 'devil's ditch', comes from the local legend that the area was ploughed by the devil himself. As of yet there is no proof for this.

The Ördögárok Cuvée is made up of a strict ratio of merlot (60%), Cabernet Franc (30%), and Cabernet Sauvignon (10%). Moreover, it is exclusively produced in excellent vintage years. The first vintage Ördögárok Cuvée was made in 2006. Since then it has been the pride of the Günzer Family Wine Estate. It is an iconic, high-end wine. The wine's secrets are the hill's unique characteristics. Thanks to the hill's soil (clay loess), the harvested grapes arrive with robust and mature tannins that come to fundamentally determine the red wine's characteristics. It is interesting to note that the harvest's timing is often pushed to the end of October. This is due to the fact that it is very important for the arriving grapes to be rich in tannins, sufficiently mature, and yet still healthy. Clusters can only take extremely low loads. At best this is 0.5 kg/cluster. It has a 12-year ageing potential.

**GUNZER**