

## Gere Tamás & Zsolt - Classic Wines

### Portugieser

**Vintage:** 2023

**Grape variety:** 100% Portugieser

**Vineyard:** From several vineyards of the Villány wine region

**Age of vine - stocks:** Average 22 years

**Yield:** 2 kg/vine - stock

**Cultivation method:** Umbrella, medium high cordon cultivation.

**Harvest:** End of mid-September 2023.

**Vinification + maturation:** After berrying, circular fermentation (22-23 ° C) was used. One part started spontaneously, while the other part needed the help of yeast (50-50%). After 6-7 days of fermentation came the pressing. The batch was aged 100% in the stainless steel tank for 3 months. Malic acid decomposition also took place here.

**Bottled:** Continuous bottling. Prepared: 100,000 bottles

**Tasting notes:** When placed in a glass, we meet a clean, purple color. Varietal scent with some flowers but mainly cherry accent. When tasted, the floral notes only show themselves in the background. The taste is typical for Villányi Portugieser. The contrast of ripe fruit cherries and astringent flavors (cherries) makes it playful. The sip is long enough to hold itself gracefully. Fresh and crispy. It is characterized by a creamy texture, beautiful acids and complexity.

**Basic analysis:**

Alkohol: 12.5 %

Sav: 4,4 g/l

Cukor: 1.0 g/l

**Food pairing:** As a companion to liberated friendly conversations as well excellent as a light dinner.

**Origin protection category:** DHC – Villány, Classicus

