

ÖRDÖGÁROK



VITICULTURE

Vintage	2019
Varieties	60% Merlot 30% Cab. Franc 10% Cab. 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
Tasting window	2023 - 2031

DESCRIPTION

One of the best-situated vineyards in the Villány Wine Region lies in a basin where warm, humid air from the south gets trapped, creating a unique microclimate. The Ördögárok Cuvée is made with a blend of 60% Merlot, 30% Cabernet Franc, and 10% Cabernet Sauvignon, only in exceptional vintages. The first vintage was released in 2006, and it has since been the iconic flagship of the Günzer Family Estate. The clay-loess soil ensures the grapes arrive with ripe tannins, which define the wine's characteristics. Harvesting often extends until the end of October, and the vines bear an extremely low yield (0.5 kg/vine). The wine has an aging potential of 12 years.

TASTING NOTES

Ördögárok is a blend of Merlot, Cabernet Franc, and Cabernet Sauvignon. It showcases rich black fruit flavors such as blackberry, plum, and blackcurrant, complemented by hints of oak and pepper. This wine has a full body, smooth tannins, and a well-balanced structure, making it an ideal match for grilled meats and mature cheeses. It ranks among the top 3% of all wines worldwide.

GÜNZER ESTATE WINERY
HUNGARY Villány, Oportó Str. 6.