

Gere Tamás & Zsolt - Classic Wines

Blue frankish

Vintage: 2022

Grape variety: 100 % Blue frankish

Vineyard: Dobogo and Varerdo; Turned to fruit: 2009. ½ Ha. Zuhánya;
2011. 1 Ha. Varerdo; 2012. ½ Ha. Kopar;

Age of vine - stocks: Average 15 years

Yield: 1-2 kg/vine - stock

Cultivation method: Medium high cordon cultivation.

Harvest: End of mid-September 2022.

Vinification + maturation: After berrying, the fermentation took place in a container where rounding was used. After entering the cellar, most of the batch was aged in 5 hl oak barrels, while a smaller part was aged in 20 hl barrels. The malic acid decomposition took place in the barrel.

Bottled: november 2023. Number of bottles 25,000.

Tasting notes: Ripe scents welcome you in the glass. Next to the fruits comes a drop of barrels and spice. By tasting, we feel that a really elegant, yet striking blue franc comes into the glass. Barrel notes come to the fore, followed by the world of cognac cherries and sherry flavors.

Basic analysis:

Alkohol: 13,9 %

Sav: 5.1 g/l

Cukor: 2,4 g/l

Food pairing: Ducks and wild ducks with sour cherries marinated in red wine. For harder cheeses or friendly conversations.

Origin protection category: DHC – Villány, Classicus

