

Gere Tamás & Zsolt - Classic Wines

Linden leaf

Vintage: 2022

Grape variety: 100% linden leaf

Vineyard: Siklós, Göntér and Zuhánya vineyards, a replanted private area

Age of vine - stocks: Average 15 years

Yield: 1,5 kg/vine - stock

Cultivation method: Guyot and umbrella cultivation

Harvest: End of mid-October 2022. At full maturity.

Vinification+ maturation: After crushing the berries of the harvested fruit went into a stainless steel tank for one night. This was followed by juice separation and finally pressing. Fermentation was followed by a fine sweeping for 2 months with continuous agitation and then matured for another 1 year in a tank.

Bottled: It was bottled in mid-October 2022. A total of 12,000 bottles were made

Tasting notes: The glass is greeted by a bright, beautiful golden color and intense aroma. The floral scent is due to the vintage, which mixes with the scent of honey and linden blossom. It tastes like a beautifully composed wine where the notes of linden blossom come to the fore. You can feel the creaminess by keeping it on the broom. It has a vibrant taste with a nice acid that makes our wine round. Sip, long with full of content.

Basic analysis:

Alcohol: 13,11 %

Acid: 6,0 g/l

Sugar: 1,8 g/l

Food pairing: For cheeses, not too spicy pasta and fish. A pheasant can be an excellent companion.

Origin protection category: DHC – Villány, Classicus



Previous vintages:

2018

2019