

Gere Tamás & Zsolt - Classic Wines

Rosé Cuvée

Vintage: 2023

Grape variety: Portugieser, Kékfrankos, Pinot Noir, Merlot, Kadarka, Syrah, Cabernet Sauvignon

Vineyard: From several vineyards of the Villány wine region

Age of vine - stocks: Average 22 years

Yield: 2 kg/vine - stock

Cultivation method: Umbrella and Medium high cordon.

Harvest: Intermittently from early September to early October of 2023.

Vinification+ maturation: Berrying was followed by soaking in the skin for a very short time. After must purification, the juice was transferred to a stainless steel tank, where it was fermented into finished wine under controlled fermentation. The varieties were fermented and matured separately until blending.

Bottled: We bottle it in several batches. Number of bottles: 100,000

Tasting notes: Unlike usual, a slightly lighter rosé is now in our glass.

In addition to an intense and sweet scent, we come across a beautiful acid backbone that provides enough support to keep fresh and refreshing wine in the glass at all times. Rich, fruity and diverse, it can constantly show something new. In addition to the floral notes in its scent, the sweeter red berries lead the line, accompanied by a hint of punch. The mature notes and the creamy texture make our rosé good to eat.

Basic analysis:

Alcohol: 13,0 %

Acid: 6.1 g/l

Sugar: 1,7 g/l

Food pairing: Aperitif, lightly seasoned fish, light salads.

Origin protection category: DHC – Villány, Classicus

