

Gere Tamás & Zsolt - Classic Wines

Cabernet Sauvignon

Vintage: 2021

Grape variety: 100% Cabernet Sauvignon

Vineyard: Product of Dobogo- and Várerdő -cru

Age of vine - stocks: Average 15-20 years

Yield: 1,5-2 kg/vine - stock

Cultivation method: Guyot and medium high cordon cultivation.

Harvest: From end of oktober until november 2021.

Vinification + maturation: Cold maceration before fermentation, then circular fermentation in a closed system for 14 days, then 14 days in pomace with malic acid decomposition. Maturation in large barrels and used barrique barrels.

Bottled: It was bottled in October 2023. Number of bottles: 20.000

Tasting notes: Pure ripe color scheme in the glass. Its characteristic scent is driven by spices and black berries and is crowned by barrel notes. The taste is slightly tart with fruit leading the line. The acid tannin ratio is in good balance, coupled with a long memorable sip.

Basic analysis:

Alkohol: 14,20 %

Sav: 5,8 g/l

Cukor: 2,0 g/l

Food pairing: It is excellent with beef dishes. For fruity sauces, hard cheeses and chocolate desserts.

Origin protection category: DHC – Villány, Classicus

