

# Lezser Vörös 2025

## WINERY CATEGORY

CLASSIC

## PDO APELLATION

PDO CLASSIC

## TASTING WINDOW

2025 - 2029

## VITICULTURE

Varieties 90 % Portugieser, 10 %  
Merlot

Yield Jammertal, Dobogó

Farming method 1,5- 2 kg / vine

Harvest time late September

## WINERY

Alcohol 14,00 %

Acidity 5,3 g/l

PH 3,69 g/l

Extract 29,7 g/l

Aging Steel tank

Aging time Reduktíve

## FOOD

Main Grilled chicken thigh, penne  
arrabbiata or penne

Cheese Young Gouda, goat cheese

Dessert Raspberry dessert in a glass,  
sponge roll with homemade

## NUTRITION FACTS

Energy	344 kJ	83 kcal
Total fat	0	g
Saturated fat	0	g
Carbohydrate	0.3	g
Sugar	0.3	g
Protein	0	g
Sodium	0	g

## DESCRIPTION

Lezser Red is a Portugieser-based blend built on lightness and fruitiness. After meticulous berry selection, the grapes are fermented and aged exclusively in stainless steel tanks, without oak, in a reductive style. With this wine, Villány shows that alongside its big, full-bodied reds, it can also offer a truly cheerful, easy-going red made for everyday moments and warm summer evenings.

## TASTING NOTES

On the nose, fresh red berry fruit leads the way — especially cherry, raspberry and redcurrant. On the palate, it is light and juicy, with lively acidity, supple tannins and lower alcohol, making it highly drinkable and almost dangerously easy to enjoy. Best served slightly chilled, it is a relaxed, sociable red made for easy conversation and good company.

