



CABERNET SAUVIGNON BARRIQUE 2012

GERE ATTILA WINERY

0,75l

DESCRIPTION

Type of the wine: **RED, DRY**

Grape variety: **100% CABERNET SAUVIGNON**

Sugar / alcohol content: **1,7 g/l 14,5 %**

Terroir, vineyard: **CSILLAGVÖLGY**

Training system: **MEDIUM CORDON WITH 230X120 DOUBLE GUYOT**

Harvest: **HAND HARVESTED**

Technology: **Alcoholic fermentation in stainless steel for about 10 days. Biological malolactic fermentation in wooden barrel. Ageing in second and third use barrique for 16 months.**

Quality level: **CLASSICUS**

Temperature: **16–18 °C**

Food pairing: **RED MEAT, MATURED CHEESE, DESSERTS WITH COFFEE OR BLACK CHOCOLATE**

Description: **On the nose raspberry, sour cherry and blackberry covered with cinnamon and cocoa. The ripened, vivid fruits dominate the wine making a fresh, light mouthfeel by its acidity. Red berries on the palate accompanied by black chocolate. Its tannins give structure to the wine, still firm, but full bodied, velvety and charming at the same time. Young, rich, joyful with a lot of potential.**

Available quantity: **N/A BOTTLES**

Ex-cellar price : **4.380 HUF / 14–15 EUROS**

Results: **'NATIONAL TASTING' OF RED WINES, 2016 – GOLD MEDAL**

