



SOLUS 2009

GERE ATTILA WINERY 0,75l

DESCRIPTION

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

Grape variety: **MERLOT 100%**

Sugar / alcohol content: **N/A g/l 14,5 %**

Terroir, vineyard: **KOPÁR**

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

Harvest: **HAND HARVESTED**

Technology: **Alcoholic fermentation in big wooden vat, malolactic fermentation in barrel. Ageing in 100% new Hungarian barrique for 16 months.**

Quality level: **PREMIUM**

Temperature: **16–18 °C**

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

Description: **It starts with mineral, sweet aromas, then the glass is filled with cocoa, prune with chocolate and redcurrant. Meaty, layered flavours, in which the conscious use of barrique ageing, the terroir and the ripened, healthy fruit result a complex, balanced wine. Due to its young age tannins are vividness present, but do not cover the multilayered flavour profile of the wine. Full bodied, complex wine with long finish and ageing potential.**

Available quantity: **N/A BOTTLES**

Ex-cellar price : **12.700 HUF / 40–41 EUROS**

Results: **MONDIAL DU MERLOT, SWITZERLAND, 2015 – GREAT GOLD MEDAL**

