



## SOLUS 2013

GERE ATTILA WINERY 0,75l

### DESCRIPTION

Type of the wine: **Red, Dry**

Grape variety: **100% merlot**

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

Terroir, vineyard: **Kopár vineyard, Villány**

Training system: **Medium high cordon, 230 x 120 twin vine**

Harvest: **Hand harvest at the beginning of October**

Technology: **Alcoholic fermentation took place in large wooden vat, while malolactic fermentation occurred in oak barrel. The wine matured in Hungarian barrique for 16 months.**

Quality level: **Great wine**

Temperature: **16 °C**

Food pairing: **Dishes made of red meat and venison**

Description: **Rose hip, ripened plum, mineral tones and cocoa notes on the nose. When tasting it shows extensive fruitiness. Refined acidity structure accompanied by soft tannins. Spices of barrel ageing are well integrated to give the floor to the original flavours of the wine, in which some dried fruit notes might be discovered besides freshness. A great wine with long ageing potential, which already uncovers much of its beauty.**

Available quantity: **N/A Bottles**

Ex-cellar price : **12.700 HUF / 40,5 EUROS**

Story: **The first vintage of Solus with the new Gere branding.**

