



KOPAR CUVÉE 2012

GERE ATTILA WINERY 0,75l

DESCRIPTION

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

Grape variety: **CABERNET FRANC 50%, MERLOT 40%, CABERNET SAUVIGNON 10%**

Sugar / alcohol content: **1,6 g/l 15 %**

Terroir, vineyard: **KOPÁR, KONKOLY, CSILLAGVÖLGY, ÖRDÖGÁROK**

Training system: **MEDIUM CORDON WITH 230X160 DOUBLE GUYOT**

Harvest: **HAND HARVESTED**

Technology: **Alcoholic fermentation partially in stainless steel and partially in wooden vat, malolactic fermentation in wooden barrel. 60% of the wine is aged in new barrique, while 40% in big (10–25 hl) barrels for 16 months.**

Quality level: **PREMIUM**

Temperature: **16–18 °C**

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

Description: **Outstanding layered, full fruitiness. Deep, almost blackish colour with youthful tones. Sour cherry, raspberry, blackberry and minerality on the nose with elegantly discreet toasty notes. On the palate it is extremely rich and complex, the fruits are accompanied by chocolate and cinnamon, plus some peppery notes can be discovered. In spite of its young age it shows a nice balance and is ready to drink, but it has a long ageing potential.**

Available quantity: **N/A BOTTLES**

Ex-cellar price : **7950 HUF / 25–26 EUROS**

Story: **THE FLAGSHIP WINE OF THE WINERY**

