



GARAMVÁRI MERLOT 2015

GARAMVÁRI WINERY 

DESCRIPTION

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

Grape variety: **MERLOT 100%**

Sugar / alcohol content: **1-2 g/l 13 %**

Terroir, vineyard: **LELLE VINEYARD**

Training system: **LOW CORDON**

Harvest: **hand harvest**

Technology: Merlot is harvested between the middle and the end of September in plein maturation. Our philosophy is to make complex wines with fine elegance. We combine time-honored winemaking techniques with state of art methods: while the fermentation runs under strict control using the „Gimar” technology and specially selected yeasts, for aging we use Hungarian and American barrique barrels and large (225 and 500 litres) Hungarian casks. Making our wines we let the fruit and the vineyards speak from them and we always focus on the quality without any compromise

Quality level: **PRÉMIUM SELECTION**

Temperature: **16–18 °C**

Food Pairing: **recommended especially to stews and roast meats of Hungarian style**

Description: **Cherry and forest fruit characters return in its taste, combined with a hint of dark chocolate.**

Available quantity: **25.000 BOTTLES**

Ex-cellar price: **2.550 HUF / 8-9 EUR**

