



# VILLÁNYI FRANC ÖRDÖGÁROK 2015

GERE ATTILA WINERY **0,75l**

## DESCRIPTION

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

Grape variety: **100% cabernet franc**

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

Terroir, vineyard: **Ördögárok 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 stainless steel tank, while malolactic fermentation occurred in the barrel. The wine matured in new barrique for 16 months.**

Quality level: **Great wine**

Temperature: **16 °C**

Food pairing: **Dishes made of venison, roasted lamb, smoked cheeses, dishes with tripe, liver and other offal**

Description: **Ripened fruits, anise, cinnamon, tobacco and toasted notes on the nose. On the palate it is full bodied and velvety with soft tannins. The flavour profile is dominated by blackberry and sour cherry accompanied by sweetish coffee tones resulted from the small new barrels. An extremely layered wine with great ageing potential.**

Available quantity: **N/A Bottles**

Ex-cellar price : **7850 HUF / 25 EUROS**

Story: **This is the first vintage of the wine.**

