



AUREUS CUVÉE 2011

GERE TAMÁS & ZSOLT WINERY 0,75l

DESCRIPTION

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

Grape variety: **40% Cabernet Franc, 40% Merlot, 20% Cabernet Sauvignon**

Sugar / alcohol content: **1,3 g/l 13,5 %**

Terroir, vineyard: **Kopár, Várerdő and Csillagvölgy vineyards**

Training system: **Guyot system**

Harvest: **Hand harvested at the end of October**

Quality level: **Prestige wine**

Temperature: **16 °C**

Food pairing: **A harmonious match with venison and other serious meat plates, especially garnished with forest fruits and forest mushrooms.**

Technology /
Description: **The prestige wine of the winery, which is made only in the best vintages. A blend of Cabernet Franc, Merlot and Cabernet Sauvignon, made with great care and attention. Its beauty lies in the balance. The objective was to find a perfect balance and create absolute harmony. A wine with great ageing potential.**

Available quantity: **10.000 Bottles**

Ex-cellar price : **6930 HUF / 22 EUROS**

