

VILLANYI FRANC 2012

GERE TAMÁS & ZSOLT WINERY 0,751

DESCRIPTION

Type of the wine: RED, DRY

Grape variety: 100% Cabernet Franc

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

Terroir, vineyard: Várerdő, Kopár and Csillagvölgy vineyards

Training system: Umbrella system

Harvest: Hand harvested at the end of September

Quality level: Premium wine

Temperature: 16 °C

Food pairing: Pair it with roasted wild hare or rare duck breast with forest fruit sauce.

Cabernet Franc has been promoted to be the flagship wine of Villány, and

Technology / the vintage 2012 is one of the most beautiful example of Villányi Franc.

Description: Elegance and subtlety with a touch of charm from Villány. Serious body and

structure, pleasant acidity and harmony make the experience unforgettable.

Available quantity: 4400 Bottles

Ex-cellar price : 3960 HUF / 12 EUROS

