



VILLANYI FRANC 2015

GERE TAMÁS & ZSOLT WINERY

0,75l

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.**

Technology /
Description:

It is not by accident that we have chosen Cabernet Franc when we were looking for the flagship variety of Villány. It is characterised by elegance and refinement with a touch of playfulness of Villány, which is made exciting by Villány terroir. Serious body, pleasant acidity and harmony – all these make the experience of this wine unforgettable.

Available quantity: **4400 Bottles**

Ex-cellar price : **3960 HUF / 12 EUROS**

