



ATTILA CUVÉE 2012

GERE ATTILA WINERY 

DESCRIPTION

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

Grape variety: **50% Cabernet Franc; 35% Merlot; 15% Cabernet Sauvignon**

Sugar / alcohol content: **1,6 g/l 14,5 %**

Terroir, vineyard: **Kopár, Konkoly, Ördögárok**

Training system: **Middle cordon; 230 x 120 twin stocks**

Harvest: **Hand harvest, End of September – End of October**

Technology: **The alcoholic fermentation happened in wooden vats, the malolactic fermentation in new barrique barrels. It was aged only in new, 300 liter barriques for 16 months.**

Quality level: **Great wine**

Temperature: **14–16 °C**

Description: **Its colour is youngish comparing to its age: black core with purple collar. Its nose shows great content: barrel marks, ripe fruits. Its aromas are mainly black and forest berries. The intensity of these pushes into the background the barrel marks both in nose and taste. Its aroma is extremely complex. Blackberry and currant, raspberry, sour cherry, wild pepper, a hint of thyme and freshly cut oregano, mineral marks, „capuccino” and unlimited aftertaste. Tannins are present but support, they are soft and ripe. A really great wine of an unique vintage.**

Available quantity: **N/A Bottles**

Ex-cellar price : **22 euros / bottle in case of ordering minimum one palette**

