



# VILLÁNYI FRANC 2017

GERE ATTILA WINERY 0,75l

## DESCRIPTION

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

Grape variety: **100% cabernet franc**

Sugar / alcohol content: **1,7 g/l 14,0 %**

Terroir, vineyard: **Csillagvölgy, Villány**

Training system: **Middle cordon; 250 x 160 twin vines**

Harvest: **Hand harvest**

Technology: **Alcoholic fermentation happened in steel tanks, and malolactic fermentation in barrels. Aged in barrel: 80% first and 20% second filled barriques for 16 months.**

Quality level: **Great wine**

Temperature: **14–16 °C**

Description: **Its alive carmine colour refers to its young age. But its nose shows extraordinary. Blackberry and sour cherry, toast marks, vanilla, coffee all appear in intensive accordance. Soft tannins, ripe fruits, coca-coffee marks, fine acids when tasting. The sip ends with long aftertaste. Very rich item, which imply a lot even now but will show its serious values after many years of ageing.**

Available quantity: **N/A Bottles**

Ex-cellar price : **13 euros / bottle in case of ordering minimum one palette**

