



## KOPÁR CUVÉE 2016

GERE ATTILA WINERY 

### DESCRIPTION

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

Grape variety: **50% Cabernet Franc; 40% Merlot; 10% Cabernet Sauvignon**

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

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

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

Harvest: **Hand harvest, Mid September – Mid October**

Technology: **Partly in steel tanks, partly in wooden vats; malo-lactic fermentation also. 60% aged in new barrique, 40% in big (10-25 hl) barrels for 16 months.**

Quality level: **Great wine**

Temperature: **14–16 °C**

Description: **Deep darks hue with carmine silhouette. Meaty in its nose, balance of black berries and minerality and the barrel marks. Fresh, ripe fruit taste. Nicely integrated coffee, cocoa marks refer to the barrel use. Buoyant and vibrant when tasting, shows nice balance. Pleasant acids, ripe tannins and red- and blackcurrant, blackberry, plum, barrel spices and Villány wine region. Complex, full bodied wine, with promising future.**

Available quantity: **N/A Bottles**

Ex-cellar price : **15,5 euros / bottle in case of ordering minimum one palette**

