



## SOLUS MERLOT 2017

GERE ATTILA WINERY 

### DESCRIPTION

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

Grape variety: **50% Merlot**

Sugar / alcohol content: **1,8 g/l 14,5 %**

Terroir, vineyard: **Kopár**

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

Harvest: **Hand harvest, Early October**

Technology: **The fermentation happens in big wooden vats, and the malolactic fermentation is done in wooden barrel. The wine was aged in new barrique barrels (100% Hungarian) for 16 months.**

Quality level: **Great wine**

Temperature: **14–16 °C**

Description: **Deep dark, almost black hue with purple reflections. Leaves thick arches onto the wall of the glass. Its extreme aroma richness consists of salty and fruity marks and sweet spices. Plum, raspberry, sour cherry dominate the wine but cocoa-coffee marks also integrate in it. Dynamic, fine acids appear when tasting - highlighting the ripe fruits. The tannins keep it firm ensuring long years during bottle ageing.**

Available quantity: **N/A Bottles**

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

