

## GERE TAMÁS & ZSOLT WINERY

## WINE - INFO



## **LINDEN LEAF 2018**

**Grape variety:** 100% lindean leaf

**Vineyard:** Siklós, Göntér and Zuhánya vineyards, a replanted private area

Age of vine -

stocks: Average 13 years

Yield: 1,5 kg/vine - stock

**Cultivation** method:

Vintage:

Vinification+

**Tasting notes:** 

maturation:

**Bottled:** 

Guyot and umbrella cultivation

The beginning of 2018 started restrainedly, which was made interesting by the arrival of the frosts and the rapidly explosive heat in March. Spring started early and relatively quickly. The cooling in May slowed down a bit, but the 1-2-week advantage over previous years was already clearly visible. The summer

heat kept up, so everyone was getting ready for the early harvest. Plant

protection was said to be trouble-free. The autumn heat lasted until the end of the harvest, so we managed to get healthy and good quality ingredients into

the cellar.

**Szüret:** End of mid-October 2018. At full maturity.

After crushing the berries of the harvested fruit went into a stainless steel tank for one night. This was followed by juice separation and finally pressing. Fermentation was followed by a fine sweeping for 2 months with continuous

agitation and then matured for another 1 year in a tank.

It was bottled in mid-February 2020. A total of 16,000 bottles were made

The glass is greeted by a bright, beautiful golden color and intense aroma. The floral scent is due to the vintage, which mixes with the scent of honey and

linden blossom. It tastes like a beautifully composed wine where the notes of linden blossom come to the fore. You can feel the creaminess by keeping it on the broom. It has a vibrant taste with a nice acid that

makes our wine round. Sip, long with full of content.

**Basic analysis:** Alcohol: 13,11 %, Acid: 5,5 g/l, Sugar: 0,9 g/l

**Food pairing:** For cheeses, not too spicy pasta and fish. A pheasant

can be an excellent companion.

**Origin protection** 

category:

DHC – Villány, Classicus

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GERE TAMÁS

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