



## TECHNICAL DATA

Alcohol: 13,0 %

Acid: 5,5 g/l

Sugar: 2.8 g/l

# Geré Tamás Zsolt Hárslevelű 2023

APPELLATION: DHC - Villány

SOIL: Loess and clay with dolomite, marl, limestone

HARVEST: mid- October 2023, fully ripe.

GRAP VARIETIES: Hárslevelű

## WINEMAKING:

After crushing and berrying the incoming crop, it was placed in a stainless steel container where it was soaked on the skin for 36 hours, while being moved every 4-6 hours. This was followed by juice separation and finally pressing. After fermentation, the wine was kept on fine lees for 2 months with continuous stirring, and then aged in tanks for another 1 year.

## TASTING NOTES:

The floral aroma is due to the vintage, which mixes with the aroma of honey and lime blossom. The taste is a beautifully composed wine where the notes of lime blossom come to the fore. The creaminess is felt thanks to the fact that it is kept on the lees. The taste is lively, with nice acidity that makes our wine round. Sip, long and substantial.