

A. GERE FEKETE JÁRDOVÁNY

2022

Country
Hungary

Region
Villányi

Varietal
Fekete Járdovány

Winemaker
Andrea Gere

Alcohol Content
14.5%

Total Sulfur
No data

Residual Sugar
1.9 g/l

Acidity
3.9

HISTORY

For 7 generations, A. Gere has passed traditions down, each concentrating and celebrating their Hungarian heritage and collaborating with renowned Austrian vigneron Franz Weninger to further elevate the wines and express the maximum potential of the terroir.

In 2025, Andrea Gere was nominated and appointed the president of the Pannon Wine Makers Guild, a group of Hungary's most prestigious family-owned wineries. In her acceptance speech, "We stand on solid ground. The founders of the Guild established a set of values that will always serve as our starting point. Everything we do is based on tradition, our heritage and respect for nature. Our task is to add to this our own generation, the new perspective and flexibility that we need to apply in our changing world in order to carry on the message of our founders and parents about wine, grapes and the land".

VINIFICATION and MATURATION

Hand harvested and sent through pneumatic press. Aged 10 months in small, neutral oak barrels, indigenous yeasts.

VINEYARD



17-20 year old vines and from both the Csillagvölgy vineyard, Ördögárok vineyard. Soils are rich in limestone and loess.

TASTING NOTES



Purple-toned shade. The aroma is spicy, blackberry, very lively. The taste is mainly coffee, cherries, currants, white pepper. Tasting is accompanied by a pleasant acidity combined with definite tannins.

FOOD PAIRING



Charcuterie, hard and blue cheeses, herb-roasted poultry, braised lamb shanks, burgers, smoked tofu and wild mushrooms.



PRESS

