

A. GERE 'KOPÁR' CUVÉE 2020

Country
Hungary

Region
Villányi

Varietal
50% Cabernet Franc
40% Merlot
10% Cabernet Sauvignon

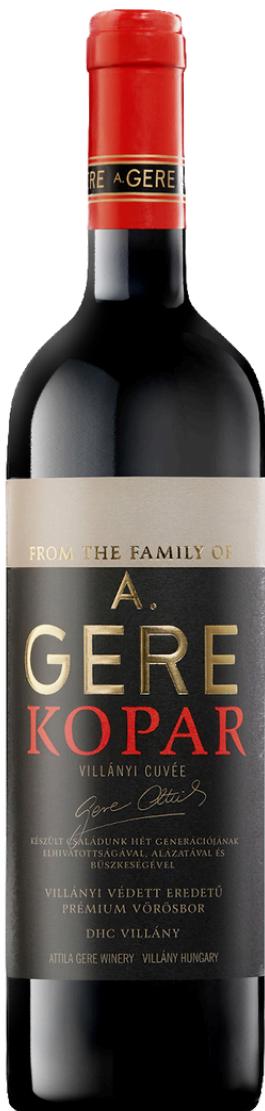
Alcohol Content
14.5%

Total Sulfur
No data

Residual Sugar
No data

Winemaker
Andrea Gere

Acidity
4.7



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. Fermentation in big wooden vat, malolactic fermentation in Hungarian oak barrel; 80% new, 20 % in second-use small barrels for 16 months. Indigenous yeast.

VINEYARD



Finest grape selection from the Kopár (barren), Csillagvölgy (star valley), Konkoly (corn cockle) and Ördögárok (devil's ditch).

TASTING NOTES



Toasted oak, black pepper, forest fruit, cigar box and mineral notes. The palate shows similar levels of complexity and it is quite full reflecting the character of the vintage. The ample tannins are balanced by wonderfully concentrated aromas.

FOOD PAIRING



Poulet Basquaise, Bo Ssam, Osso Bucco, grilled meats, goat cheese and arugula ravioli.

PRESS

