A. GERE 'ÖRDÖGÁROK' VILLÁNYI FRANC
2023

Country
Hungary

Region
Villányi

Varietal
Cabernet Franc

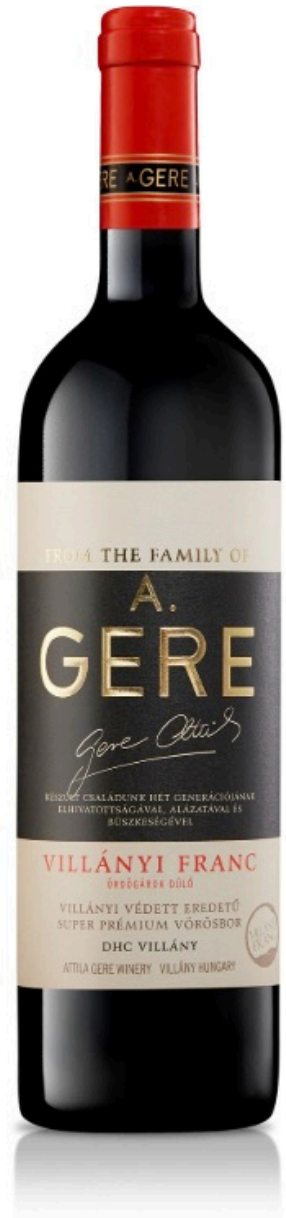
Winemaker
Andrea Gere

Alcohol Content
14.5%

Total Sulfur
No data

Residual Sugar
1.1 g/l

Acidity
4.5



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. Alcoholic fermentation and malolactic fermentation in stainless steel tanks. 80% aged in new and 20% in 2nd fill barriques Hungarian oak for 16 months.

VINEYARD

Meaning "Devil's Ditch" the Ördögárok vineyard is one of the most prestigious, south-facing, amphitheater-like single-vineyard sites in southern Hungary. Hot, unique mesoclimate with limestone soils, loess, and patches of red clay. 20 hect.

TASTING NOTES

Harmony of ripe, overripe red and black fruits, delicately salty-smoky notes and coffee. Rich mouthfeel and soft tannins,

FOOD PAIRING

Braised lamb, short ribs, smoked sausages and herb encrusted protein dishes, Beluga lentils and roasted eggplant.

BOUTIQUE WINE COLLECTION