

THE WINE REGION

Hungary's southernmost and therefore warmest wine region, Villány lies in the protective embrace of the Carpathian Basin in Central Europe. Situated west of the Danube, just a few kilometres from the border, its vineyards are spread over the southern and eastern slopes of the Villány Mountains. With 2.305 hectares under vine, Villlány is best known for its concentrated and complex red wines in a sub-Mediterranean style, but also produces some bright and fruity sparkling wines and reductive summer wines.

A. GERE

CLIMATE AND SOIL

The climate is continental, with sub-Mediterranean influences in places. In terms of heat and sunshine, Villány is unrivalled among the 22 Hungarian wine regions, and the warm, dry weather is particularly conducive to the production of full-bodied, long-lived red wines. The soil consists of loess and red clay on carbonate bedrock. It is rich in thermal springs and aquifers, and one of the characteristics of the wine region is its above-average geothermal heat. The combination of these characteristics gives the grapes excellent nutritional value and balanced, reliable quality.

GERE

A. GERE

THE FAMILY

For seven generations, the family's winemaking ancestors have passed down the knowledge from ancestors to descendants. Originally a forester, Attila Gere, the founder of the winery, received a small plot of vineyards from his father-in-law as a wedding present, and after 1989 he and his wife, Katalin, built up one of the most important and successful family wineries in the country. The business is now being led to further success by the next generation, their daughter Andrea and her husband Kristóf.

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COOPERS

ESTATE

The vineyards are located on some of the best sites in Villány, such as Csillagvölgy, Konkoly, Ördögárok and Kopár - the latter being the warmest vineyard in the wine region and always harvested first. Healthy grapes are essential for high quality wine, which is why the vineyards have been organically farmed since 2010. The result is high quality, healthy, chemical and stress-free, nutrient-rich fruit and wines of the utmost purity. Perfectly ripe, hand-picked grapes from organic vineyards are processed using the most gentle and modern technology available. The wines are fermented with the winery's own selected local yeast culture and then aged in Hungarian oak barrels.

SUSTAINABILITY

In addition to organic farming, the winery's long-standing commitment to sustainability and environmental protection is evident in several areas of the business. The winery is increasingly relying on renewable resources rather than exploiting nature. The use of cane for heating, solar collectors, solar panels and geothermal energy are all environmentally friendly solutions that contribute to sustainability.

THE LABELS

The different product lines are clearly distinguished by their packaging. The vibrant character of the Frici sparkling wines is expressed through a striking 1930s-style design, while the classic, fruit-driven base wines feature a clean white label. The more concentrated, premium quality, lower volume wines have pastel labels and both labels and ecapsules are marked with a red band, while the top-tier wines bear unique names and labels to highlight their special quality and the care that goes into their production.

GERE



TAVAL 15

ATTILA VILLÁNYI CUVÉE

DHC VILLÁNY – PROTECTED DESIGNATION OF ORIGIN

 In 2006, the Villány wine region was the first in Hungary to introduce its own PDO system. The DHC - Districtus Hungaricus Controllatus - logo features the Hungarian Crocus, one of the first protected flowers to bloom on the southern slopes of Szársomlyó Hill, an emblematic part of the wine region.
 Bottled wines bearing the DHC logo must undergo a rigorous selection and quality assurance process before being presented to wine consumers around the world, and are classified as Classicus, Premium or Super Premium.

GRAPE SEED

It was Hungary's Nobel-prize winning scientist, Albert Szent-Györgyi who first studied the health benefits of grape seeds. In 1936 he reported that grape seeds might contain the highest concentration of antioxidants in nature. This is why, since 2010, the winery has been processing the grape skins and seeds left over from wine production. The entire process takes place in the winery's own facilities.

Grape seeds are processed to make oil and microgranules. Pulverization is essential because whole seeds, even when chewed, do not have the same positive effect. This way the active ingredients come to the fore and can interact on a larger surface more efficiently with our system.

The laboratory results of the Faculty of Health Sciences of the University of Pécs and the human experiments of the Oxylab Disease Risk Analysis Laboratory have clearly demonstrated that the Gere grape seed and skin microgranules contain the main antioxidants found in red grapes and can therefore contribute to the wellbeing of the human body and to a balanced and healthy daily life.



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SPARKLING WINES

FRICI

The estate's first sparkling wine was created originally as a welcome drink for guests at our 4-star hotel. As interest grew, so did the need for larger volume and a brand name, and this is how our FRICI was born. Light, playful bubbles and explosive fruit aromas. Since their launch, the white and rosé Frici have been among the most popular items in our range.

WHITE FRICI

SEMI-SPARKLING WINE Intense aromas of white flesh stone fruit and floral notes combine in a ripe, full-bodied yet vibrant palate. Graceful Királyleányka and classy Sauvignon Blanc complement each other to create something elegant.

ROSÉ FRICI SEMI-SPARKLING WINE

A firm yet attractive rosé with a much more pronounced structure than its white counterpart. It offers aromas of refreshing red fruits, with a hint of rose oil to make it more exciting. The palate is tight and crisp with a lively acidity.



CLASSIC WINES

OLASZRIZLING

It is one of the most widely planted and popular white varieties both in the wine region and in Hungary. The Villány climate is reflected in the ripe apple and pear notes, followed by the typical subtle almond aromas on the finish. The production and bottling process is designed to preserve the primary character of the fruit, so this is a reductive wine in a screw-capped bottle, released shortly after the harvest.

ROSÉ

An intense, juicy wine with fresh fruit notes, usually based on Kékfrankos. Pinot Noir, Merlot and Cabernet are added to support the style of the wine. Aged in tanks, it has a nice acidity, round mouthfeel with fruity and subtly spicy notes, making it a great accompaniment to seafood and light poultry dishes, but it's also great on its own.



CLASSIC WINES

PORTUGIESER

Introduced by Swabian settlers in the 18th century, this red grape variety, which usually produces a light wine, has become a true classic of the region. Aged in large barrels, it has a clean, fruity nose and palate, with a fine acidity structure. It is an easy-to-understand, fresh red wine with typical cherry and sour cherry notes. The wine shows its true colours 1-2 years after harvesting. Best served slightly chilled.

PORTUGIESER ORGANIC SELECTION

This is a single vineyard, organic wine that goes beyond the classic style. The grapes grown in the Ördögárok make for a fuller, richer, more sub-Mediterranean style wine. Made from manually harvested, organically farmed grapes, the wine matured in 1000 l barrels, so that its ripe, deep flavours and its inviting character with the typically softer acidity remain intact.



FROM THE FAMILY OF Α. FROM THE FAMILY OF Α. FROM THE FAMILY OF Α. -ATHUS CUVÉE VILLÁNYI VÉDETT EREDETŰ CLASSICUS VÕRÕSBOR CABERNET SAUVIGNON DHC VILLÁNY VILLÁNYI VÉDETT EREDETŰ CLASSICUS VÖRÖSBOR ATTILA GERE WINERY VILLÁNY HUNGARY DHC VILLÁNY MERLOT ATTILA GERE WINERY VILLÁNY HUNGARY VILLÁNYI VÉDETT EREDETŰ CLASSICUS VÖRÖSBOR DHC VILLÁNY ATTILA GERE WINERY VILLÂNY HUNGARY

CLASSIC WINES

ATHUS CUVÉE

A medium-bodied cuvée in which local and international varieties combine to create a complex, yet easy to like red for every occasion, for every taste, for everyone. With its lively, easy-drinking style and well-balanced notes of red fruits and spices Athus is the perfect example of an everyday wine craftedin the Villány wine region. An excellent all-rounder, it goes well with tomato-based pizzas, pasta, mild Indian dishes and, last but not least, Hungarian cuisine.

MERLOT

A real crowd pleaser. With its soft acidity and rounded style, this is a medium-bodied red wine that everyone will enjoy. Matured in 500 litre oak casks. After its first vintage in 2010, it has become a cornerstone of the portfolio, as the climate of Villány is particularly favourable for expressing the balanced classic style of the variety in all vintages.

CABERNET SAUVIGNON

An elegant, classic wine aged in large oak barrels. The high prestige of Cabernet Sauvignon, the rich aromas typical of the region and the fruit-forward style of the DHC Villány Classicus category make it an excellent choice for serving by the glass. The palate is ripe, clean, with dark fruit and the spice notes of barrel ageing.

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PREMIUM QUALITY WINES

FEKETE JÁRDOVÁNY

Fekete Járdovány is a forgotten variety from past centuries that was revived by Attila Gere. The vines used for grafting were taken from the graft bank of the local research institute.
After almost 10 years of work, the first vintage of 2011 was born.
We love the elegant and vibrant fruit, the fine tannins and the lively acidity, whose special harmony makes this wine unique.
We use a short ageing period in 300-litre second-fill small oak barrels, so that the subtle spices blend beautifully with the modern style we envisioned.

Research by Dr José Vouillamoz, the world's leading grape geneticist, has shown that the variety is unique and not related to any other known variety. To our knowledge, this is the only commercially available bottling of Fekete Járdovány in the world.



PREMIUM QUALITY WINES

KÉKFRANKOS

Kékfrankos is an indigenous variety of the Carpathian Basin. The grapes for this single vineyard wine come from the west-facing Várerdő vineyard. The variety is known for producing wines with pronounced acidity and crisp fruit. However, thanks to strict yield control, the ripeness of the harvested grapes and ageing in 300 and 500 litre barrels, our Kékfrankos is a sophisticated, medium to full-bodied, elegant wine.

CABARNET SAUVIGNON BARRIQUE

A DHC premium quality wine, this is one of the most balanced offerings of the wine region. Thanks to the Villány terroir, the harvests show such consistency that the wine can be produced in nearly all vintages. Medium to full-bodied, it shows almost the entire spectrum of red and blue berries, depending on the vintage. The perfect finishing touch is provided by the notes from the small second-fill barrels.



PREMIUM QUALITY WINES

TEMPRANILLO

Experimentation has resulted in something truly unique, a Tempranillo from Villány. With a style reminiscent of Spanish Gran Reserva wines, our Tempranillo comes across as a real fruit bomb thanks to the low temperature fermentation and the restrained use of second-fill barrels. With soft, ripe tannins and soft acidity, this is a wine of remarkable depth.

SYRAH

Attila Gere planted the first vines at his daughter's request. For Andrea, Syrah was the epitome of elegance at the time, and eventually it exceeded expectations and became a highly distinctive member of the range. The grapes are grown in the Konkoly vineyard, a higher than average plot, with strict yield control resulting in a wine where concentration, the intense black berry and black pepper notes of the fruit and the sweet spices of the small barrel ageing all come together in a beautiful harmony.





VILLÁNYI FRANC

"CABERNET FRANC HAS FOUND ITS NATURAL HOME IN VILLÁNY" Michael Broadbent, Decanter Wine Magazine, 2000.

Villányi Franc is the embodiment of elegance and harmony. Thanks to the terroir, the perfectly ripe grapes, the strict selection and ageing in small barrels, a special, rich and complex single-vineyard wine was born. The low yielding grapes were harvested in mid-October, the juice was fermented with our own selection of yeasts and the wine aged for 18 months in new 300 litre Hungarian oak barrels. The result is a concentrated and full-bodied 100% Cabernet Franc that is the genuine reflection of the variety's potential, the unique character of the vineyard and the silky style of Villány red wines.

Two single vineyard wines, released on the market in alternation. Two neighbouring plots, two similar styles, both showing the unmistakable signs of great wines. The Csillagvölgy selection is vibrant and youthful, while the Ördögárok selection is sophisticated and refined. Both are ripe, pure and concentrated, with great ageing potential, reflecting the character of two amazing vineyards, unadulterated Villány Francs!



KOPAR CUVÉE

With its first vintage in 1997, Kopar became the first fine wine brand in Hungary. The subsequent period with its constant quest to improve upon its quality has made it a benchmark on the Hungarian market.
Over the years, it has garnered acclaim from both professionals and the general public at wine shows on practically every continent.
The ever-increasing interest in Kopar, a testimony to its consistent quality, has made it the winery's flagship wine.

Only our best slopes of Cabernet Franc, Merlot and Cabernet Sauvignon are used and are harvested at different times when they are at optimum ripeness. The different batches are fermented and matured separately so that the base wines can be tasted and selected individually. Like a jigsaw puzzle put together piece by piece, Kopar has and always has had a unique flavour profile, the Gere family's secret recipe. Although we strive to create a wine that can be consumed at an early age, each vintage of this noble wine needs at least 10-15 years to express its greatness, then comes the true complexity and depth that represents our original vision.



SOLUS MERLOT

After a visit to Tuscany in the second half of the 1990s, Attila Gere felt he had found the style of wine that best suited his taste. Following the careful planting, Merlot has demonstrated that it is a variety capable of producing miracles in the Villány terroir, wines whose grandeur and elegance could be measured against the standards of the world's greatest. The first Solus was born in 2000.

This Merlot comes from the rocky, south-facing Kopár Hill, probably the most revered of all the Villány vineyards. Here the grapes are exposed to the sun all day and the warm, slightly rocky limestone soil contributes to their quality. The grapes for the wines produced here are harvested up to 2-3 weeks earlier than most of the other plots, yet always retain their intensity and vibrancy. Carefully selected 300-litre new Hungarian oak barrels provide the elegant and well-integrated spice notes that complement the long finish of this opulent Merlot.



ATTILA CUVÉE

Our premium wines deserve special treatment. The vineyards with the most outstanding potential are cultivated with the utmost care throughout the year. The top wines are aged in small wooden barrels and each spring the best batches from the previous vintage are selected for the winery's limited edition, ultra-rare Attila Cuvée. These are the finest base wines from outstanding vintages, so there is no set recipe for the blending; the proportions of Cabernet Sauvignon, Cabernet Franc and Merlot are determined by which batches produce the most impressive results in any given year.

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ATTILA CABERNET FRANC

VILLÁNYI VÉDETT EREDETŰ PRÉMIUM VÖRÖSBOR BHC VILLÁNY ATTILA CERE WINERY VILLÁNY HUNGARY

ATTILA VARIETAL WINE

These are the rarest releases of the winery. Cabernet Franc, Merlot or Cabernet Sauvignon varietal wines from which the family selects the two most exceptional small barrels. These are the most exquisite, the most layered and the most elegant of the lots. On average any one of the varietals privileged as a single variety Attila is very rare: two out of ten vintages, hence their utmost exclusivity and high collectability.



THE FAMILY OF

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SALÁDUNK HÉT GENERÁCIÓIÁN Tottságával, alázatával és Búszkeségével

> ATTILA VILLÁNYI CUVÉE

VILLÁNYI VÉDETT EREDETŰ Prémium vörösbor

DHC VILLÁNY ATTILA GERE WINERY VILLÁNY HUNGARY

CSALÁDUNK HÉT GENERÁCIÓ MTOTTSÁGÁVAL, ALÁZATÁVAL BÜSZKESÉGÉVEL



ANDREA Villányi cuvée

VILLÁNYI VÉDETT EREDET Prémium vörösbor Dhc villány

ATTILA GERE WINERY VILLÁNY HUNGA



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