

**GÜNZER**





# VILLÁNY WINE REGION

The Villány wine region, located in southern Hungary, is renowned for its exceptional red wines.

With a sub-Mediterranean climate, it benefits from the most sunshine hours in Hungary, ideal for high value grape cultivation. The region's soil, a mix of loess and clay over limestone, contributes to the distinctive, robust character of its wines.

The area's long winemaking tradition and its unique microclimate make it one of Hungary's premier wine regions.



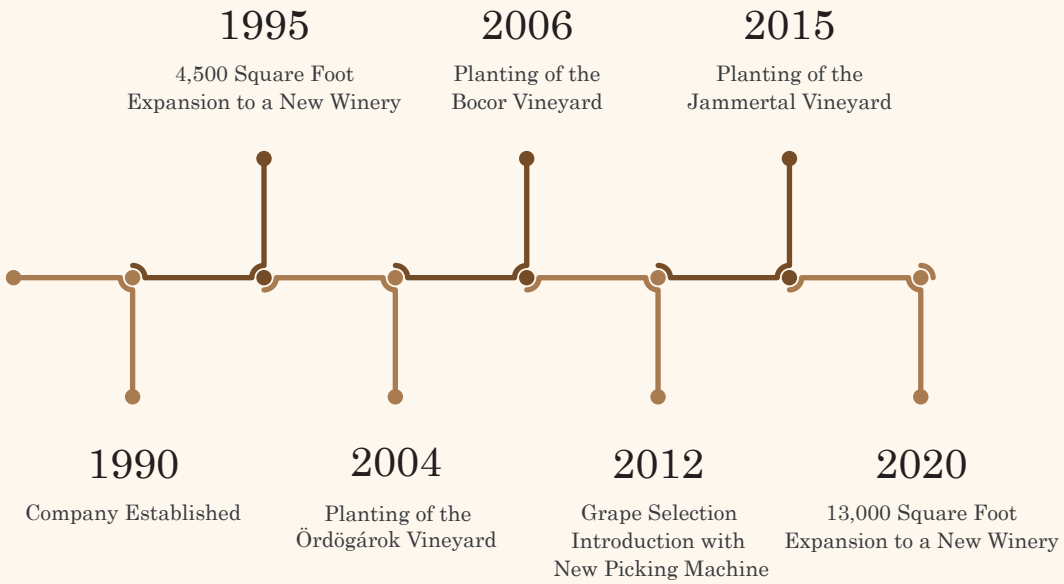


# The Family

The Günzer family has been involved in viticulture for generations, establishing their winery by Zoltán Günzer in 1990 with just half a hectare of vines. Today, the Günzer Family Estate spans 30 hectares and produces around 200,000 bottles annually.

The family dedicated to maintaining traditional methods while integrating modern technology to enhance the quality of their wines. Key family members include Norman Günzer, who leads sales, marketing, office, and Bea Günzer, who oversees tastings.







## Philosophy

The Günzer Family Wine Estate prides itself on producing wines that embody purity, precision, and consistency. Their philosophy is rooted in tradition and a deep respect for the natural characteristics of each vintage and grape variety. They aim to craft wines that offer a sense of security and harmony, reflecting the unique terroir of the Villány region without attempting to radically innovate but rather perfect what already exists.



# Grape Selection



At Günzer Family Wine Estate, grape selection is a meticulous process that begins with hand-harvesting to ensure only the healthiest bunches are picked. The grapes are then gently removed from the stems without damage. The berries are placed on a vibration table where they undergo a final hand selection to remove any damaged berries, leaves, stems, and bugs.

This careful selection process ensures that only perfect berries are used, resulting in clearer, more harmonious wines.



During the hand harvest, only healthy bunches can enter the winery.



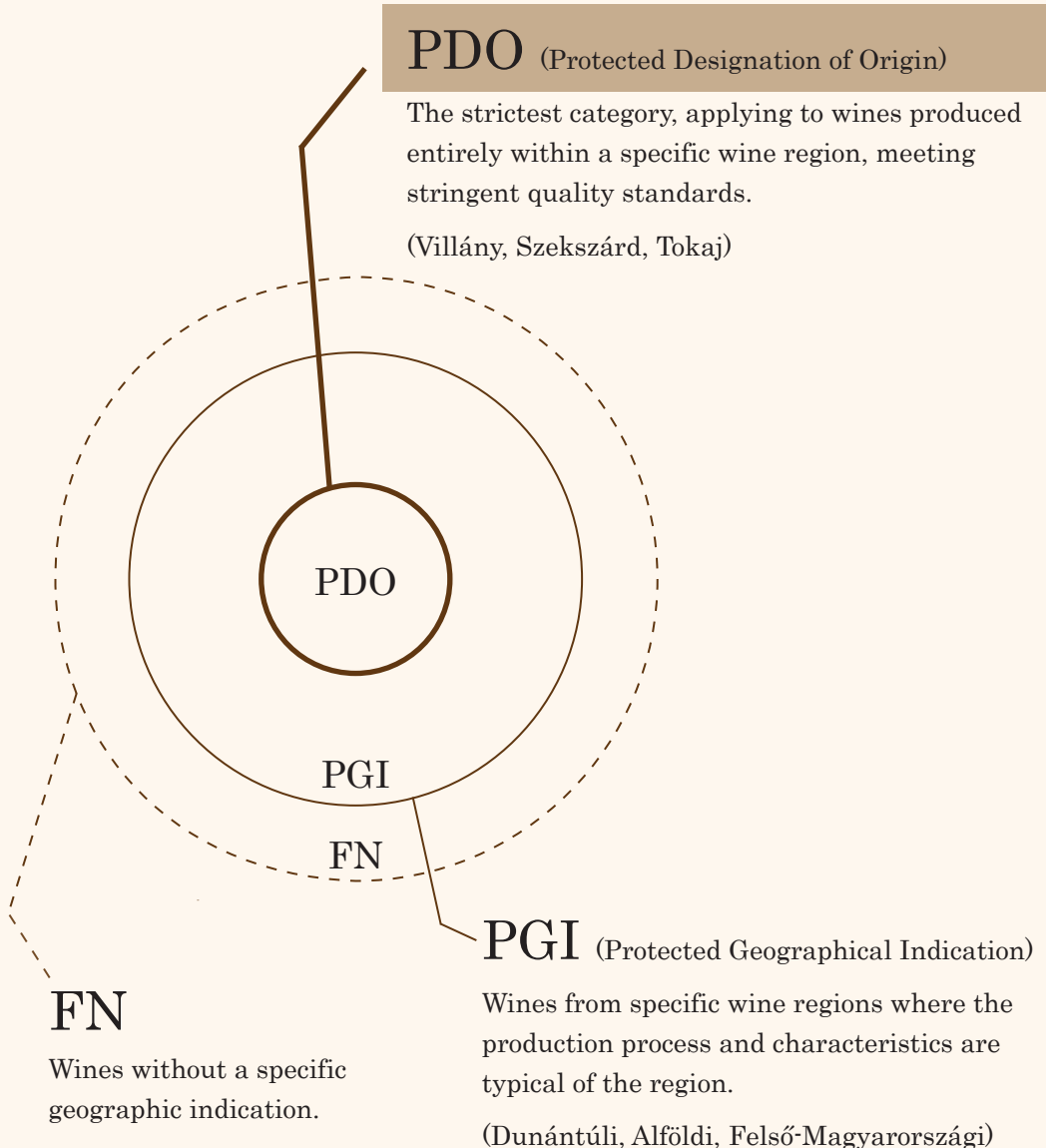
Stem parts can impart undesirable flavors and aromas to the wine, so it is essential to exclude them.



Without the impurities removed during picking and selection, the wines will be clearer and more harmonious.

# HUNGARY Wine Classification

The system for protecting the origin of wines includes various categories to ensure quality and authenticity.



# PDO VILLÁNY Appellation

Villány is the most renowned redwine region, has its own origin protection system to guarantee the quality and authenticity of its wines. The PDO system was introduced in 2006 and categorizes wines into three quality levels.

## CLASSICUS

## PREMIUM

## SUPER PREMIUM

### LIMITATIONS

90 hectoliter / ha  
approx. 12.000 btl.

60 hectoliter / ha  
approx. 8000 btl.

35 hectoliter / ha  
approx. 4600 btl.

### REQUIREMENTS

Fruit-forward wine  
with a complex  
flavor profile

Full-bodied and  
concentrated wine with  
complex flavor profile

Made exclusively from  
100% Cabernet Franc  
„Villányi Franc”

Smooth acidity  
refined tannins

Reflects the elegance  
of Villány and  
its distinctive terroir

Highly complex with  
intense flavors and aromas

Light barrel aged  
(in certain cases)

Barrel aging effects  
evident in both  
taste and aroma.

Long-lasting aftertaste

Barrel and bottle  
aging effects  
evident in both  
taste and aroma.

## VILLÁNYI FRANC

The flagship wine of the region. Made from grapes with to strict yield restrictions. Only released in the premium or super-premium category.

## ROSÉ

Villány is known for its robust, fiery premium red wines, and its rosé wines reflect this tradition. Villány rosé captures ripe, fruity, aromatic, fresh flavors, along with higher alcohol content, resulting in a fuller-bodied wine, often over 13% alcohol. The Rosé blends typical estate varieties from four vineyards, with Kékfrankos making up nearly 50%. The blend includes Blaufrankisch, Merlot and Zweigelt for added fruitiness.



## CHARDONNAY

This internationally popular variety is also well-loved in Hungary. Produced in limited quantities and aged in French oak for a year, it features straw-yellow hues with banana and citrus aromas. The flavor profile opens with substantial content, balanced acidity, and a long finish. This medium-bodied, full-flavored white wine from Villány exemplifies serious craftsmanship.



## LEZSER RED

The goal is to create a wine with over 50% Portugieser, blended with complementary varieties to enhance its character beyond a single-varietal wine. The Lezser Red Cuvée results in a fruity, aromatic, and easy-to-drink wine, popular in gastronomy. Both components fermented and aged in steel tanks. The wine features Portugieser's light acidity and fruitiness, and Cabernet Franc's rich notes, with forest fruit aromas from bottle aging.



## CABERNET FRANC

Cabernet Franc is the flagship variety of the Villány wine region, renowned for producing world-class premium wines. This grape yields high-quality, well-ripened fruit and is less robust and assertive than Cabernet Sauvignon, offering elegance and approachability. Günzer Family Estate aims to preserve its fruitiness and drinkability, aging the wine in both tanks and French oak barrels. Their Cabernet Franc is classified as a classic red wine, providing excellent value and quality that surpasses its classification.



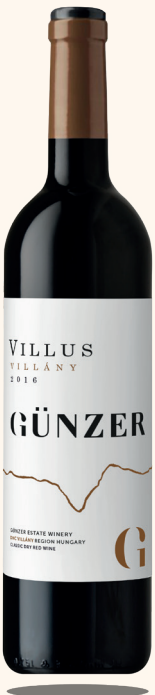
## CABERNET SAUVIGNON

In the Villány wine region, Cabernet Sauvignon achieves full ripeness, often harvested in late October to avoid green notes. Sourced from Dobogó, Csillagvölgy, and Jammertal vineyards, with vines over 20 years old ensuring consistent high quality. Steep, rocky slopes with fast-draining soil result in small, concentrated berries. This variety needs abundant sunshine, making Villány ideal for its cultivation. Minimal new oak aging preserves vibrant fruit flavors, resulting in a spicy, elegant, varietal wine typically ready at 2-3 years old.



## VILLUS

The Villus Cuvée is a distinguished wine crafted from the finest grapes meticulously selected by hand. This unique blend undergoes a careful aging process in both barrels and tanks for two years, resulting in a wine that embodies elegance and depth. The wine presents a harmonious balance of flavors with rich, intense notes that evoke the essence of dark berries. Each sip offers a robust body and a memorable tasting experience, reflecting the dedication and expertise of its creators.



# ÖRDÖGÁROK

SINGLE VINEYARD

The Ördögárok stands out as one of the premier vineyards in the Villány Wine Region, encompassing a picturesque 60-hectare expanse known for its stunning panoramic views.

During the 1970s, the area was neglected for viticulture due to its unsuitability for large-scale cultivation. However, in the early 2000s, it became the focus of the region's largest reclamation program in decades. Under the leadership of Zoltán Günzer, six prominent Villány winemakers spearheaded the initiative. Over the course of six months, earthmoving equipment relocated more than 1,000,000 cubic meters of earth to prepare the land for optimal viticultural use.

The warm, humid air is trapped in the valley, resulting in temperatures that are 3-5 degrees Celsius higher than the regional average. The terroir of Ördögárok is characterized by a limestone foundation, interspersed with loess and red clay.

The soil profile varies vertically, revealing layers with diverse compositions.

These steep slopes, with gradients of 20-25%, are ideal for cultivating high-quality grapes. The winery itself maintains a 5.6-hectare plantation within this renowned vineyard.



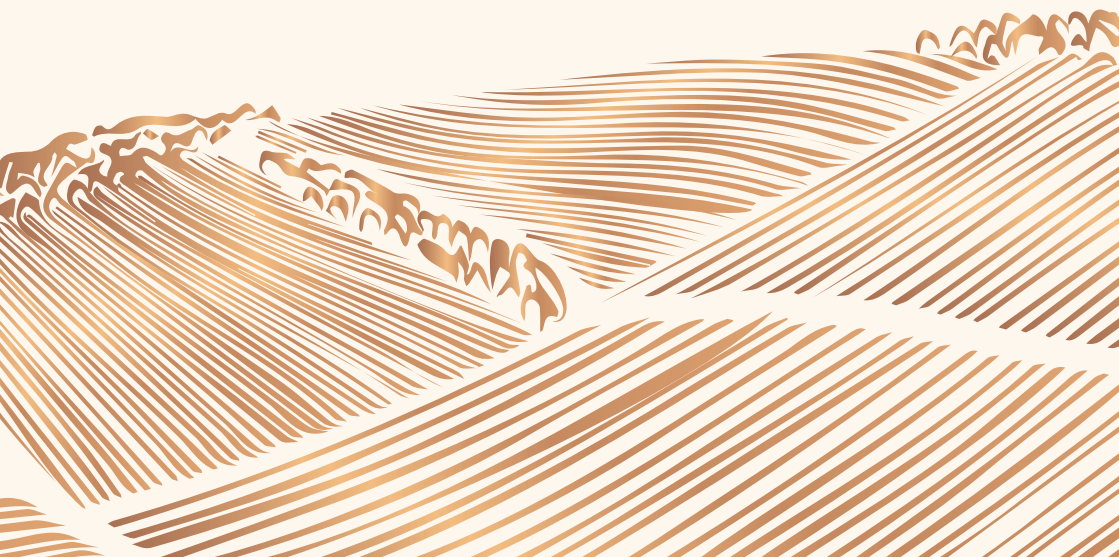
## ÖRDÖGÁROK SV CABERNET FRANC

Villányi Franc is the flagship variety of the Villány wine region, renowned for producing world-class premium wines. Made from high-quality, well-ripened grapes, it is elegant and refined, lacking the robustness and boldness of Cabernet Sauvignon. This variety requires significant maturation time and exhibits variations in yield, vine load, and vineyard location among different wineries. Günzer Family Estate aims to preserve the fruitiness and drinkability of their Villányi Franc, using both tank and French barrel aging to achieve a balanced, enjoyable wine.



## ÖRDÖGÁROK SV CUVÉE

Ördögárok Cuvée is crafted from one of the finest vineyards in the Villány wine region, benefiting from a unique microclimate created by warm, humid air trapped in the basin. The wine is composed of Merlot (60%), Cabernet Franc (30%), and Cabernet Sauvignon (10%), produced only in exceptional vintages. The vineyard's clay-loess soil imparts robust, ripe tannins to the grapes, which are harvested as late as the end of October to ensure optimal ripeness and health. With an extremely low yield of about 0.5 kg per vine, the wine boasts an aging potential of up to 12 years. Ördögárok Cuvée remains a flagship and iconic product of the Winery.

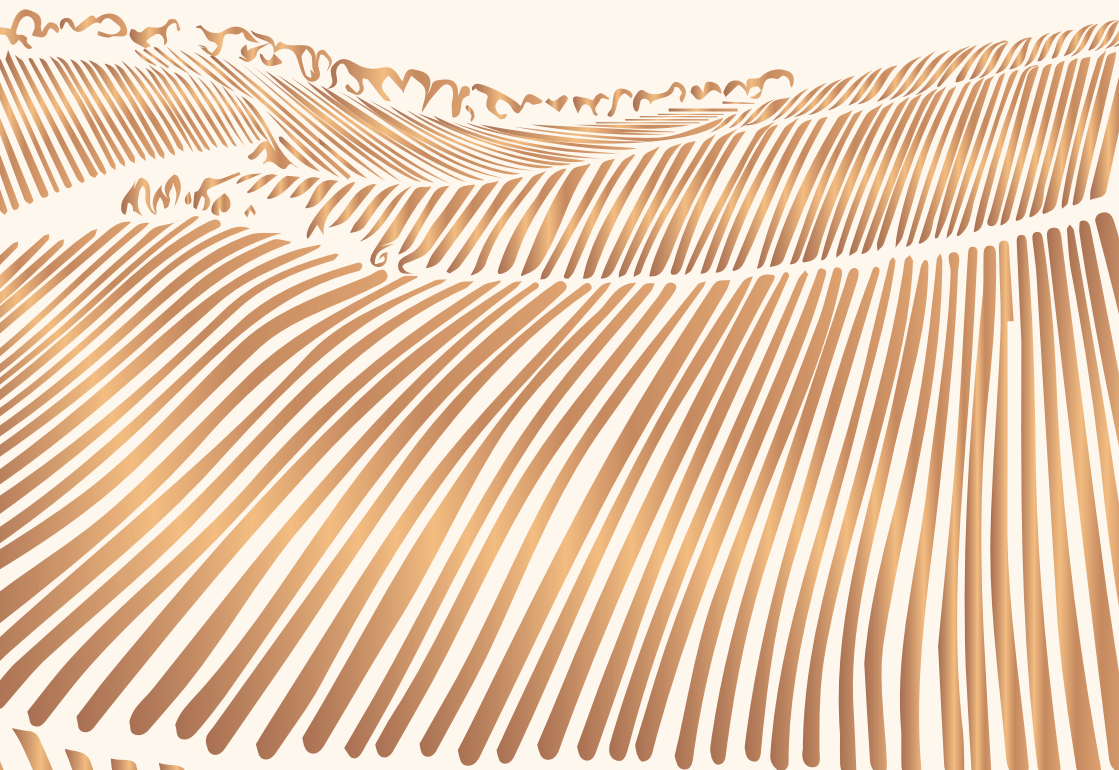


# BOCOR

## SINGLE VINEYARD

One of our winery's largest contiguous areas is located in the Bocor vineyard, where we manage 8.2 hectares of our own plantation within a 45-hectare expanse. Historically, this nutrient-poor land was left fallow, but we have since discovered its excellent suitability for viticulture, producing high-alcohol, well-ripened grapes. Typically, each vine yields 0.5-1 kg of grapes.

The Bocor vineyard in Kisharsány derives its name from a time when the area was overgrown with bushes, particularly in the upper regions, making it difficult to cultivate. Historically, people avoided this area due to its challenging terrain. No trees grew between Fekete-hegy and Tenkes-hegy in Bocor, only hawthorn and other wild, lush bushes (Hungarian: Bokor), which led to its common name.

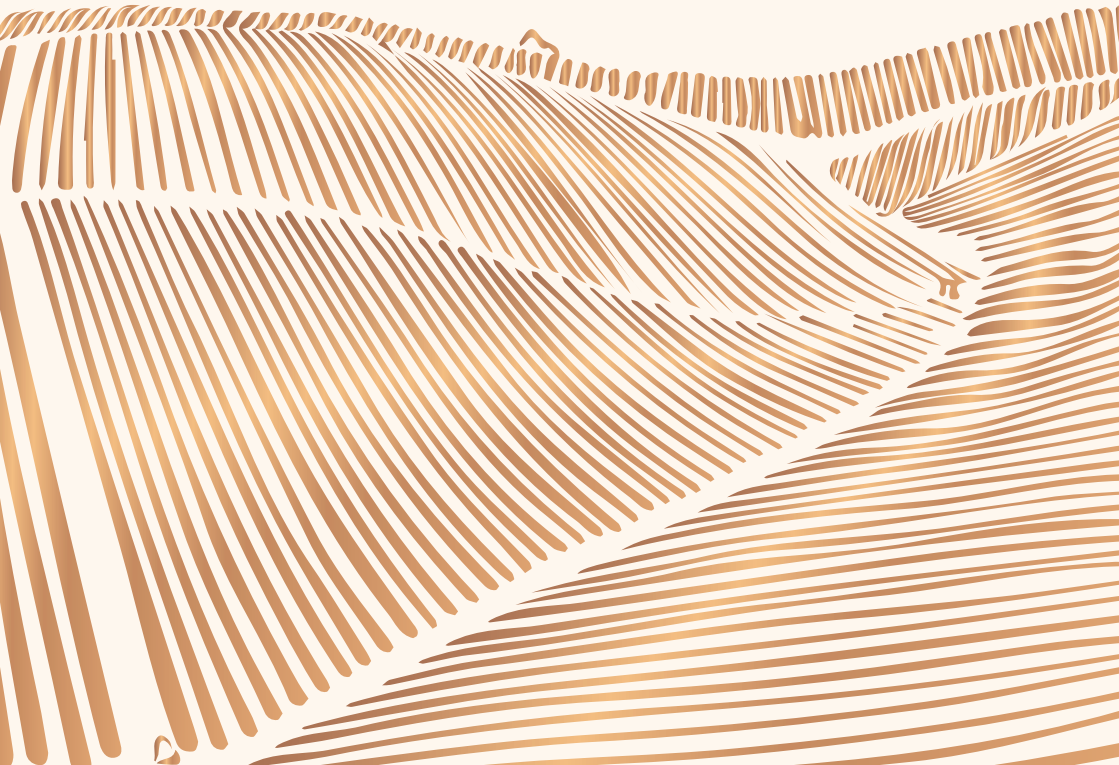




## BOCOR SV CUVÉE

The Bocor Single Vineyard Cuvée, crafted from the vineyard's Kékfrankos, Syrah, and Cabernet Franc, undergoes two years of barrel and tank aging.

The Syrah adds spice, while the Cabernet Franc enhances the wine's unique balance. Produced under the "one cane, one cluster" principle with careful barrel usage, the blend achieves harmony through a minimum two-year aging process. The result is a wine with a robust body and intense fruit flavors, including blackberry, strawberry, and blueberry.



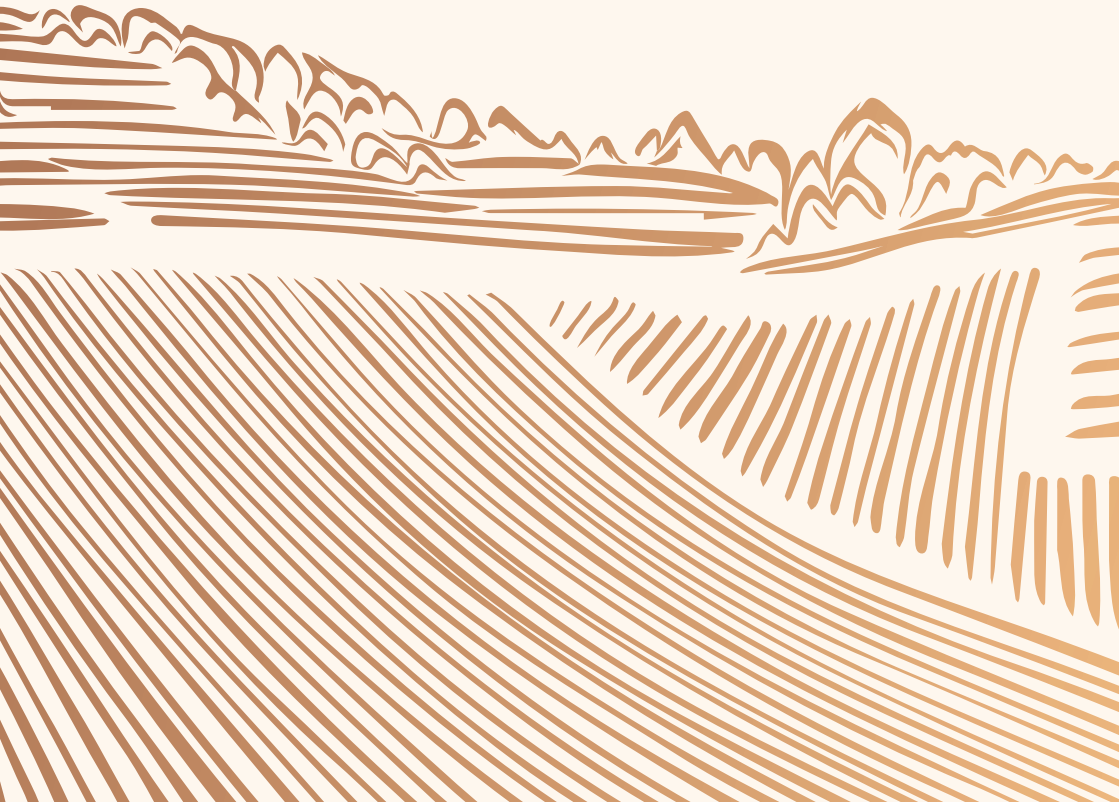
# JAMMERTAL

## SINGLE VINEYARD

Located closest to the town of Villány, this area benefits from excellent facilities and an ideal microclimate. The cauldron effect retains heat, and the south-southeast orientation is perfect for producing premium wines, particularly Cabernet Franc and Merlot.

Recultivated in 2014, the vineyard now features a beautiful, south-facing slope that retains heat, allowing the last rays of the sun to reach the vines. It employs both longitudinal planting and hand-cultivated terrace cultivation.

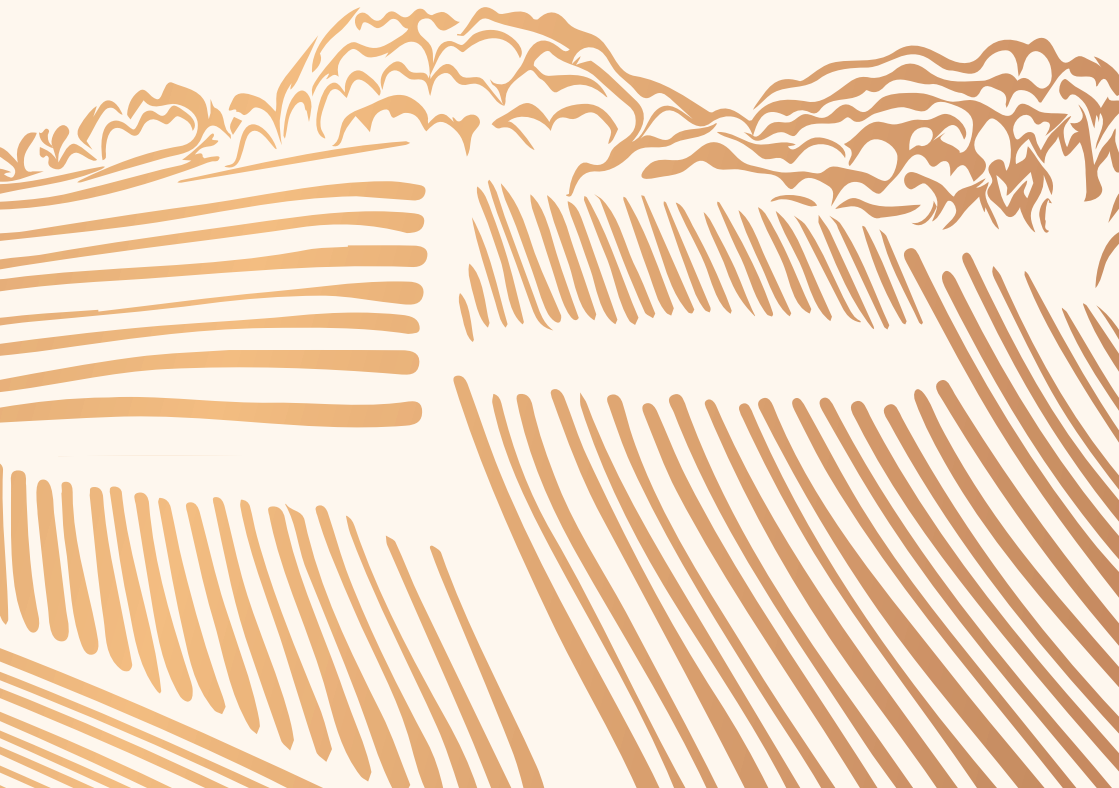
Today, the region is renowned for producing some of the most beautiful wines.



## JAMMERTAL SV MERLOT

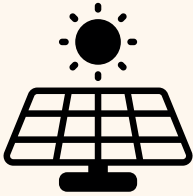
Nestled near the charming town of Villány, our esteemed Jammertal vineyard boasts an exceptional terroir. Its south-southeast orientation is ideally suited for producing premium wines, with fertile silty clay soil providing the perfect foundation for cultivating Merlot. This environment allows the grape variety to develop a rich symphony of flavors, promising a delightful experience with every sip.

Each vine in the vineyard is carefully managed, yielding a maximum of 0.5 kg per vine, resulting in highly concentrated and quality fruit. The Merlot vineyard consists of seven small terraces, each cultivated entirely by hand, ensuring meticulous attention to every detail in the growing process.



# Sustainability

At Günzer Family Wine Estate, sustainability is a core principle. The winery aims to preserve natural soil conditions, reduce environmental impacts, and prioritize the use of renewable energy and responsible labor practices.

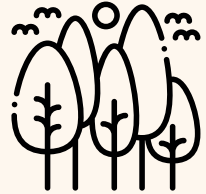


## Solar Energy

Solar panels provide clean, renewable energy year-round, eliminating reliance on fossil fuels.

## Sustainable Heating

Wood from the estate's forest, which is continuously replanted, heats the winery.



## Eco-Friendly Packaging

Recycled materials are used for bottles and packaging to minimize environmental impact.

## Rainwater Utilization

Collected rainwater is used for plant protection, eliminating the need for mains water.



# HARVESTING TOMORROW'S LEGACY



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