



Bock 70+

Dry red wine | 2017 | (0.75 l)

Type: Villány premium red wine with protected designation of origin (Medium-bodied)

Vineyards: Fekete-mountain

Bottle sizes: 0.75 l

Product line: premium cuvée

Tasting notes

A cuvée named after Bock József was made for his seventieth birthday from 2011 wines (50% kékfrankos, 30% cabernet franc, 20% merlot) and bottled in 2018 as Bock 70. Its popularity created a tradition: a similar blend was made out of the Fekete-hegy wines of the excellent year of 2017, immortalised as Bock 70+ cuvée. The wine spent 14 months in new and single-refill barrique casks, and even for those only now becoming acquainted with Villány is a perfectly acceptable, great wine. The alcohol is not intrusive, while the acids of the kékfrankos smuggle a little liveliness into the combined effect. 70+ is a sort of entry into the world of great wines, yet as a result of its balance, with its elegant, reserved marks of tobacco and chocolate, it paves the way for wine fans to the most excellent that Villány has to offer.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1,9 g/l

Alcohol content: 14.16%

Titrateable acidity: 5.4 g/l

Sugar-free extract content: 28.7 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Fekete-mountain

Characteristic soil: limestone, loess, loam

Age of vines: 17 years

Burden of production: 1 kg/vine

Vintage time: october 2017

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 12 months

Bottling time: 02.01.2019.