



Bock 70+

Dry red wine | 2018 | (0.75 l)

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

Vineyards: Fekete-mountain, Ördögárok

Bottle sizes: 0.75 l

Product line: premium cuvée

Tasting notes

Thanks to its popularity, our special Bock 70+ batch has become a tradition, and is making its debut with a new vintage. The 2018 vintage is the result of a blend of wines from the Black Mountain and the Ördögárok, with Blue Franc (Black Mountain) 50%, Merlot (Black Mountain) 25%, Cabernet Franc (Ördögárok) 25%. The wine has spent 14 months in first and second fill barriques, making it a perfect choice for those who are new to the Villa. The acidity of the bluegrass adds a liveliness to the cuvée, and the alcohol is restrained in the tasting. The 70+ is a kind of entry into the world of great wines, but with its balance and elegant, tobacco-chocolate notes, it paves the way for wine lovers to Villány's finest batches.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.8 g/l

Alcohol content: 14.73%

Titrateable acidity: 5.2 g/l

Sugar-free extract content: 28.7 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Fekete-mountain, Ördögárok

Characteristic soil: limestone, loess, loam

Grape types and percentage: cabernet franc, kékfrankos, merlot

Age of vines: 17 years

Burden of production: 1 kg/vine

Vintage time: october 2018

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 12 months

Bottling time: 2021. 03. 01.