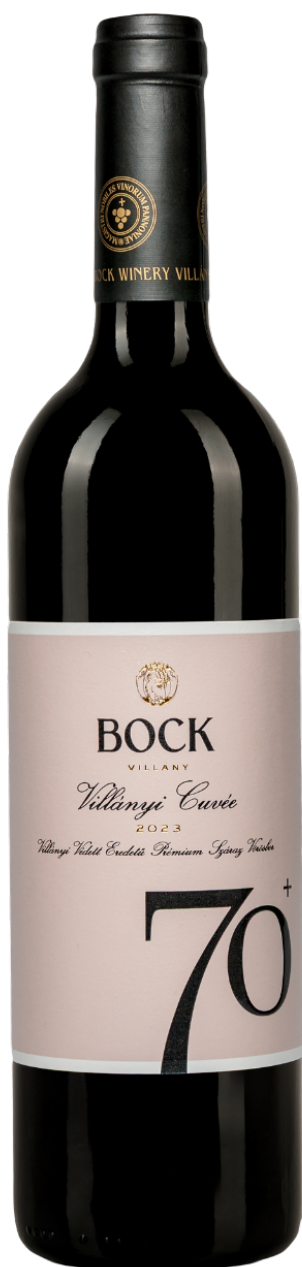




Bock 70+

Dry red wine | 2023 | (0.75 l)

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

Vineyards: Fekete-mountain, Ördögárok

Bottle sizes: 0.75 l

Pack: In paper box (1.60 kg)

Product line: premium cuvée

Tasting notes

Bock 70+ was born from the blending of the wines of Fekete-hegy and Ördögárok, Kékfrankos 50%, Merlot 25%, Cabernet Franc 25%. The wine spent 12 months in first- and second-fill barrique barrels, and it can be a perfect choice for those who are just getting to know Villány. The acids of the Kékfrankos bring liveliness to the cuvée, and the alcohol returns in a restrained way during tasting. 70+ is a kind of entry into the world of great wines, but its balance, elegant, smoky-chocolate notes make it an excellent choice for all wine lovers.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.1 g/l

Alcohol content: 14.00%

Titrateable acidity: 5.2 g/l

Sugar-free extract content: 29.9 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: 2023 szeptember-október

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 12 months