



# Bock Amphora Rosé

Dry rosé wine | 2025 | (0.75 l)

Type: Villány classic rosé wine with protected designation of origin (Fresh, aromatic wine)

Vineyards: Selected vineyards

Bottle sizes: 0.75 l

Pack: In paper box (1.50 kg)

## Tasting notes

Crystal clear, mirror-like, with a medium-deep salmon hue. Evenly descending legs and a clearly visible crown suggest a high content of extract. On the nose, it opens with delicate strawberry notes, complemented by ripe nectarine and orange peel. On the palate, the wine is dry, balanced, and refreshing, without an overtly high acidity. In addition to the fruits promised on the nose, subtle hints of grapefruit peel and a slight cherry pit bitterness complete the endlessly long finish. Thanks to amphora aging, it shows just the right level of complexity. The micro-oxidation through the clay has created a wine of substance that stands out from the usual "tutti-frutti" aroma and flavor bomb rosés, while also making it a wine with highly versatile gastronomic potential.

## Wine characteristics

Degree of dryness: Dry

Sugar content: 2.2 g/l

Alcohol content: 14.00%

Titrateable acidity: 5.2 g/l

Sugar-free extract content: 21.8 g/l

## Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess, loam

Grape types and percentage: syrah

Age of vines: 22 years

Burden of production: 1-1.5 kg/vine

Vintage time: 2025. szeptember

## Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: Amphora

Maturation period: 3 months