



Bock Batonnage

Dry white wine | 2024 | (0.75 l)

Type: Villányi védett eredetű prémium fehérbor (Full-bodied wine)

Vineyards: Selected vineyards

Bottle sizes: 0.75 l

Pack: In paper box (1.40 kg)

Product line: white wine matured in large oak barrel

Tasting notes

The barrique version of the world's most popular white variety, after the barrel fermentation the wine aged in the same oak barrels for 8 months. Golden-yellow in colour, it is a full-bodied white wine with a hint of oily seeds aromas, a slightly vanilla, fruity nose. On the palate, it has aromas of roasted seeds and butteriness, accompanied by a soft acid backbone.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.2 g/l

Alcohol content: 13,37%

Titrateable acidity: 5.3 g/l

Sugar-free extract content: 21.5 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess, loam

Grape types and percentage: chardonnay 100%

Burden of production: 1-1.5 kg/vine

Vintage time: 2024 szeptember

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 8 months