



# Bock Blanc

Dry white wine | 2020 | (0.75 l)

Type: White wine with protected designation of origin (Fresh, aromatic wine)  
Vineyards: Selected vineyards  
Bottle sizes: 0.75 l

## Tasting notes

An elegant white wine made using the reductive process from grapes from the Villány wine region. Thanks to the Sauvignon Blanc, the wine has an insinuating aroma, while the Chardonnay provides the body in the mouth. In its aftertaste can be found the character of limestone and minerals. Drink at 10-12 °C.

## Wine characteristics

Degree of dryness: Dry  
Sugar content: 0.9 g/l  
Alcohol content: 13,27%  
Titratable acidity: 5.3 g/l  
Sugar-free extract content: 19,5 g/l

## Viticultural data

Cultivation area: Pannon Wine Region  
Vineyards: Selected vineyards  
Characteristic soil: limestone, loess, loam  
Grape types and percentage: chardonnay, sauvignon blanc  
Burden of production: 1-1.5 kg/vine  
Vintage time: 2020. szeptember-október

## Winemaking data

Fermentation: vat  
Method of fermentation: controlled  
Maturation: reductive  
Maturation period: ~six months  
Bottling time: 2021.04.28