



Bock Blanc

Dry white wine | 2025 | (0.75 l)

Type: White wine with protected designation of origin (Light fruity, Medium-bodied)

Vineyards: Selected vineyards

Bottle sizes: 0.75 l

Pack: In paper box (1.40 kg)

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: 0.7 g/l

Alcohol content: 12,00%

Titrateable acidity: 7,0 g/l

Sugar-free extract content: 20,9 g/l

Viticultural data

Cultivation area: Pannon Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess, loam

Grape types and percentage: chardonnay, hárslevelű, sauvignon blanc

Burden of production: 1-1.5 kg/vine

Vintage time: 2025. szeptember

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels, reductive

Maturation period: ~six months