



# Bock&Roll Gold (másolat)

Dry red wine | 2018 | (0.75 l)

Vineyards: Jammertal

Award: 3 pc

Bottle sizes: 0.75 l

## Tasting notes

Valér Bock's selection of Cabernet Sauvignon from the Jammertal vineyard, produced in a limited number of bottles. The wine spent 18 months in new barriques after the fermentation. It has a clean, mirror-like, bright garnet colour with purple reflections. The nose is concentrated with aromas of cherry, rose hips, blackcurrant, vanilla, chocolate and coffee. Tasting reveals a full-bodied, ripe, balanced wine with the aromas promised on the nose, elegance and sophisticated barrel use. This Cabernet Sauvignon Selection can perfectly present the uniqueness of the Jammertal vineyard.

## Wine characteristics

Degree of dryness: Dry

Sugar content: 1.3 g/l

Alcohol content: 15.13%

Titrateable acidity: 5.5 g/l

Sugar-free extract content: 37,7 g/l

## Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Jammertal

Characteristic soil: limestone, loess, loam

Grape types and percentage: cabernet sauvignon

Burden of production: 0.8 kg/vine

Vintage time: october 2018

## Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 18 months

Bottling time: 2021. 11. 03.