



# Bock BV Cabernet Sauvignon Selection

Dry red wine | 2019 | (0.75 l)

Vineyards: Jammertal  
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: 1.5 g/l  
Alcohol content: 14.68%  
Titratable acidity: 5.2 g/l  
Sugar-free extract content: 32.6 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 2012, 2019. október

## Winemaking data

Fermentation: vat  
Method of fermentation: controlled  
Maturation: barrique barrels  
Maturation period: 18 months