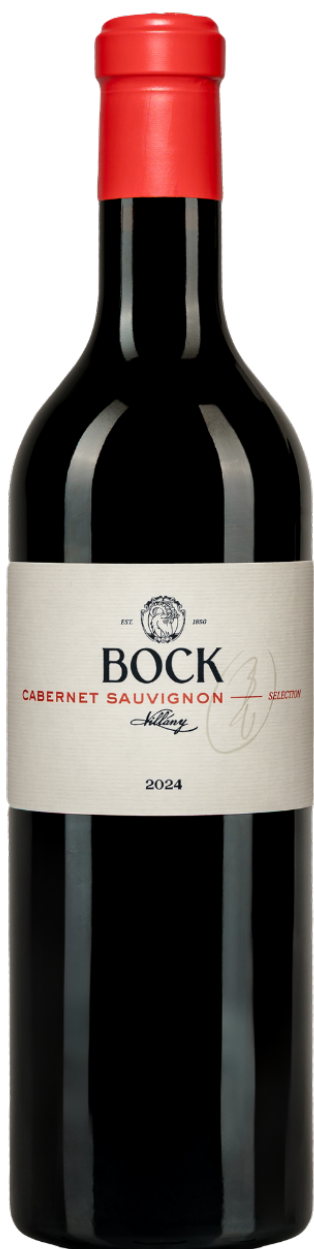




Bock BV Cabernet Sauvignon Selection

Dry red wine | 2024 | (0.75 l)

Vineyards: Jammertal
Bottle sizes: 0.75 l
Pack: In paper box (1.6 kg)

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: 1.4 g/l
Alcohol content: 13.50%
Titratable acidity: 5.5 g/l
Sugar-free extract content: 31.3 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: 2024 október

Winemaking data

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