



Bock Cabernet Sauvignon

Dry red wine | 2016 | (0.75 l)

Type: Villányi classicus red wine with protected designation of origin (Medium-bodied)

Vineyards: Selected vineyards

Award: 1 pc

Bottle sizes: 0.75 l

Product line: birtok bor

Tasting notes

A global variety which shows its best face on the slopes of the Villány wine region. Following fermentation it is matured for 12 months in large oak barrels. It is a deep red, full-bodied wine of dark intensity. Woodland fruits can be found in its bouquet and taste. It has the potential for long years of maturation.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.7 g/l

Alcohol content: 14.17%

Titrateable acidity: 4.7 g/l

Sugar-free extract content: 31.3 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess, loam

Grape types and percentage: cabernet sauvignon 100%

Age of vines: 4-36 years

Burden of production: 1-1.5 kg/vine

Vintage time: october 2016

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: large oak barrels

Maturation period: 12 months

Bottling time: 01.13.2019.