Bock Cabernet Sauvignon

Dry red wine | 2022 | (0.75 l)

Type: Villány classicus red wine with protected designation of origin (Medium-bodied)
Vineyards: Selected vineyards
Bottle sizes: 0.75 l
Pack: In paper box (1.45 kg)
Product line: Estate wine

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: 1.5 g/l
Alcohol content: 14.00%
Titratable acidity: 4.6 g/l
Sugar-free extract content: 29.0 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: 2022. október

Winemaking data

Fermentation: vat
Method of fermentation: controlled
Maturation: large oak barrels
Maturation period: 12 months

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