



Bock Cabernet Sauvignon Jammertál Selection

Dry red wine | 2016 | (0.75 l)

Type: Villány premium red wine with protected designation of origin (Full-bodied wine)

Vineyards: Jammertal

Bottle sizes: 0.75 l

Product line: vineyard selection

Tasting notes

Cabernet Sauvignon from the strongly culled produce of the Jammertál slopes, made only in exceptionally good years. Following fermentation it was matured for 24 months in new barrique barrels. It is characterized by an intense dark red verging upon garnet. Woodland fruits and the aromas of overripe fruit, tobacco and milk chocolate appear in its bouquet. Alongside that of fruits, chocolate is a determining element of its flavour.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.2 g/l

Alcohol content: 14.00%

Titrateable acidity: 5.2 g/l

Sugar-free extract content: 32.2 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Jammertal

Characteristic soil: limestone, loess, loam

Grape types and percentage: cabernet sauvignon 100%

Age of vines: 11-34 éves

Burden of production: 0.8-1 kg/vine

Vintage time: october 2016

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months

Bottling time: 2019. 04. 19.