



Bock Capella

Dry red wine | 2006 | (0.75 l)

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

Vineyards: Jammertal, Ördögárok

Bottle sizes: 0.75 l

Product line: vineyard selected premium cuvée

Tasting notes

The great selection of the cellar, made only in exceptional years. Made from selections from Ördögárok Cabernet Franc (60%) and Merlot (10%) and Jammertál Cabernet Sauvignon (30%) matured for 24 months in new oak barrels. A full-bodied, concentrated wine with an incredible wealth of aroma and depth of flavour. It is characterized by a deeply intense colour verging on black in which tobacco and milk chocolate appear alongside overripe fruit. Alongside the dried fruits, chocolate is a dominant element of its flavour.

Wine characteristics

Degree of dryness: Dry

Sugar content: n.d.

Alcohol content: 15.39 %

Titrateable acidity: 5.6 g/l

Sugar-free extract content: 36.1 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Jammertal, Ördögárok

Characteristic soil: limestone, loess

Grape types and percentage: cabernet franc 60%, cabernet sauvignon 30%, merlot 10%

Age of vines: 4-27 years

Burden of production: 0.8 kg/vine

Vintage time: october 2006

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months

Bottling time: 07.22.2009.