



Bock Chardonnay

Dry white wine | 2018 | (0.75 l)

Type: Villány classic white wine with protected designation of origin (full-bodied wine)

Vineyards: Selected vineyards

Award: 1 pc

Bottle sizes: 0.75 l

Product line: (HU) reduktív fehérbor

Tasting notes

A global variety which also enjoys great popularity in Hungary. Prepared using reductive technology, it is a white wine light in colour with a hint of straw-yellow with a bouquet that reminds one of green apples which, paired with a light buttery quality, is reflected in its flavour.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.1 g/l

Alcohol content: 13.41%

Titrateable acidity: 5.2 g/l

Sugar-free extract content: 22.7 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess, loam

Grape types and percentage: chardonnay 100%

Age of vines: 15-35 years

Burden of production: 1-1.5 kg/vine

Vintage time: september 2018

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: reductive

Maturation period: ~two and a half weeks

Bottling time: 11.28.2018.