





Bock Chardonnay Batonnage

Dry white wine $\begin{vmatrix} 2022 \\ 0.751 \end{vmatrix}$

Type: Villányi védett eredetű prémium fehérbor (Full-bodied wine) Vineyards: Selected vineyards Bottle sizes: 0.75 l Product line: white wine matured in large oak barrel

Tasting notes

The barrique version of the world's most popular white variety, after the barrel fermentation the wine aged in the same oak barrels for 8 months. Goldenyellow in colour, it is a full-bodied white wine with a hint of oily seeds aromas, a slightly vanilla, fruity nose. On the palate, it has aromas of roasted seeds and butteriness, accompanied by a soft acid backbone.

Wine characteristics

Degree of dryness: Dry Sugar content: 1.2 g/l Alcohol content: 13,37% Titratable acidity: 5.3 g/l Sugar-free extract content: 21.5 g/l

Viticultural data

Cultivation area: Villány Wine Region Vineyards: Selected vineyards Characteristic soil: limestone, loess, loam Grape types and percentage: chardonnay 100% Burden of production: 1-1.5 kg/vine Vintage time: 2022. szeptember

Winemaking data

Fermentation: vat Method of fermentation: controlled Maturation: barrique barrels Maturation period: 8 months Bottling time: 2023.03.30.