



Bock Cuvée

Dry red wine | 2016 | (0.75 l)

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

Vineyards: Selected vineyards

Bottle sizes: 0.75 l

Pack: Ajándék díszdobozban (1.60 kg)

Product line: premium cuvée

Tasting notes

The cellar's flagship wine, a cuvee of Bordeaux wines: Cabernet Sauvignon (60%), Cabernet Franc (30%) and Merlot (10%). It is matured first for 24 months in new, small oak barrels after which it develops further for at least another year in bottles. Characterized by shades of deep dark red tending to crimson. It is a velvety, full-bodied wine: in its bouquet can be sensed ripe cherries and tobacco, while in flavour chocolate and vanilla appear alongside overripe fruit.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.3 g/l

Alcohol content: 14.70%

Titrateable acidity: 5.5 g/l

Sugar-free extract content: 31.0 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess

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

Age of vines: 16-36 years

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: 2019.02.11.