



# Bock Ermitage

Dry red wine | 2012 | (0.75 l)

Type: Villány classicus red wine with protected designation of origin (Medium-bodied)

Vineyards: Selected vineyards

Bottle sizes: 0.75 l

Product line: estate wine

## Tasting notes

The winery's most popular wine. Made from grape varieties from the most beautiful vineyards in the Villány wine region, a cuvee of Merlot, Pinot Noir, Portugieser, Kékfrankos and Syrah built upon a base of Cabernet. It is matured in large oak barrels (70%) and used barrique barrels (30%) for 12 months. A wine characterized by its medium dark intensity and colour verging on the garnet-red paired with lightly spiced, red-fleshed fruits. The bitterness of the sour cherry with a light chocolate aftertaste can be sensed in its flavour.

## Wine characteristics

Degree of dryness: Dry

Sugar content: n.d.

Alcohol content: 13.12%

Titrateable acidity: 5.3 g/l

Sugar-free extract content: 28.5 g/l

## Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess, loam

Grape types and percentage: cabernet franc, cabernet sauvignon, kékfrankos, merlot, pinot noir, portugieser, syrah

Age of vines: 32 years

Burden of production: 1-1.5 kg/vine

Vintage time: september-october 2012

## Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels, large oak barrels

Maturation period: 12 months

Bottling time: 12.11.2014.