



Bock Ermitage

Dry red wine | 2014 | (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: birtok bor

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: 1.3 g/l

Alcohol content: 13.07%

Titrateable acidity: 5.0 g/l

Sugar-free extract content: 29.2 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, merlot, pinot noir, portugieser, syrah

Age of vines: 4-34 years

Burden of production: 1-1.5 kg/vine

Vintage time: september-october 2014

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels, large oak barrels

Maturation period: 12 months

Bottling time: 12.03.2018.