





Bock Ermitage

Dry red wine | 2019 | (0.75 l)

Type: Villány classicus red wine with protected designation of origin (Mediumbodied) 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 garnetred 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: 14.00% Titratable acidity: 4.8 g/l Sugar-free extract content: 30.8 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: 5-33 years Burden of production: 1-1.5 kg/vine Vintage time: 2019. September-October

Winemaking data

Fermentation: vat Method of fermentation: controlled Maturation: barrique barrels, large oak barrels Maturation period: 12 months Bottling time: 2022. 12. 15.

Bock Pince • 7773 Villány, Batthyány utca 15. Telefon: +36 72 492 919 • <u>bock@bock.hu</u> • <u>webshop.bock.hu</u>