Bock Ermitage

Dry red wine | 2023 | (0.75 l)

Type: Villány classicus red wine with protected designation of origin (Medium-bodied)
Vineyards: Selected vineyards
Award: 2 pc
Bottle sizes: 0.75 l
Pack: In paper box (1.45 kg)
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: 2,0 g/l
Alcohol content: 13.50%
Titratable acidity: 4.6 g/l
Sugar-free extract content: 29.8 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: 6-32 years
Burden of production: 1-1.5 kg/vine
Vintage time: 2023 szeptember-október

Winemaking data

Fermentation: vat
Method of fermentation: controlled
Maturation: barrique barrels, large oak barrels
Maturation period: 12 months

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