



Bock Hárslevelű

Dry white wine | 2017 | (0.75 l)

Type: Villány classic white wine with protected designation of origin (Fresh, aromatic wine)

Vineyards: Göntér

Bottle sizes: 0.75 l

Product line: (HU) reduktív fehérbor

Tasting notes

An old Hungarian variety which feels at home in the Villány wine region. Generally made using reductive technology from overripe grapes from vines over forty years old on the Göntér Estate. Its colour is of medium intensity with shades of straw-yellow. The scent of the linden-tree blossom appears in its bouquet, side by side with a light citrus character, which returns in its flavour.

Wine characteristics

Degree of dryness: Dry

Sugar content: 3.9 g/l

Alcohol content: 13.98%

Titrateable acidity: 4.5 g/l

Sugar-free extract content: 21.3 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Göntér

Characteristic soil: limestone, loess, loam

Grape types and percentage: hárslevelű 100%

Age of vines: 19-35 years

Burden of production: 1.5-2 kg/vine

Vintage time: october 2017

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: reductive

Bottling time: 06.01.2018