



Bock Kékfrankos

Dry red wine | 2016 | (0.75 l)

Type: Villányi classicus red wine with protected designation of origin (Light fruity)

Vineyards: Selected vineyards

Bottle sizes: 0.75 l

Product line: estate wine

Tasting notes

The commonest of Hungarian blue grape varieties, also very popular in Villány. Bottled following fermentation and some months maturing in wooden barrels. A light red wine of medium intensity, crimson in colour, in the bouquet and taste of which the pleasant tartness of the wild cherry appears.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.3 g/l

Alcohol content: 13.09%

Titrateable acidity: 4.8 g/l

Sugar-free extract content: 28.2 g/l

Viticultural data

Cultivation area: Villányi Wine Region

Vineyards: Selected vineyards

Characteristic soil: loess, loam

Grape types and percentage: kékfrankos 100%

Age of vines: 6-13 years

Burden of production: 1 kg/vine

Vintage time: october 2016

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: large oak barrels

Maturation period: 6-10 months

Bottling time: 01.29.2018.