



# Bock Kékfrankos

Dry red wine | 2017 | (0.75 l)

Type: Villányi classicus red wine with protected designation of origin (lekkí owocowy)

Vineyards: Selected vineyards

Bottle sizes: 0.75 l

Product line: birtok bor

## 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: 1.4 g/l

Alcohol content: 12.70%

Titrateable acidity: 4.6 g/l

Sugar-free extract content: 27.0 g/l

## Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Selected vineyards

Characteristic soil: loess, loam

Grape types and percentage: kékfrankos 100%

Age of vines: 7-14 years

Burden of production: 1 kg/vine

Vintage time: october 2017

## Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: large oak barrels

Maturation period: 6-10 months

Bottling time: 01.15.2019.