



Bock Kékfrankos Selection

Dry red wine | 2015 | (0.75 l)

Type: Villány premium red wine with protected designation of origin (Medium-bodied)

Vineyards: Fekete-mountain

Bottle sizes: 0.75 l

Product line: vineyard selection

Tasting notes

A medium-bodied red wine from the limited harvest of the Fekete-hegy vineyard. Following fermentation in a steel container it was matured for 12 months in a barrique barrel used for the second time. It is characterized by a dark crimson colour. Cherry flavours can be found in its bouquet and flavour, complemented with chocolate aromas.

Wine characteristics

Degree of dryness: Dry

Sugar content: 0.6 g/l

Alcohol content: 13.58%

Titrateable acidity: 4.9 g/l

Sugar-free extract content: 26.8 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Fekete-mountain

Characteristic soil: limestone, loess

Grape types and percentage: kékfrankos 100%

Age of vines: 18 years

Burden of production: 0.8-1 kg/vine

Vintage time: october 2015

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 12 months

Bottling time: 04.27.2017.