



# Bock Kékfrankos Selection

Dry red wine | 2016 | (0.75 l)

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

Vineyards: Fekete-mountain

Award: 1 pc

Bottle sizes: 0.75 l

Product line: dűlőválogatás

## 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: 1.3 g/l

Alcohol content: 12.78%

Titrateable acidity: 5.1 g/l

Sugar-free extract content: 31.5 g/l

## Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Fekete-mountain

Characteristic soil: limestone, loess, loam

Grape types and percentage: kékfrankos 100%

Age of vines: 13 years

Burden of production: 0.8-1 kg/vine

Vintage time: october 2016

## Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 12 months

Bottling time: 04.27.2018.