



Bock Libra Cuvée

Dry red wine | 2011 | (0.75 l)

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

Vineyards: Fekete-mountain, Jammertal, Ördögárok

Bottle sizes: 0.75 l

Product line: (HU) dűlőválogatott prémium házasítás

Tasting notes

A cuvee made from resting the juices of Villány's Ördögárok (Cabernet Franc 50%), Jammertal (Cabernet Sauvignon 25%) and Fekete-hegy (Merlot 25%) for 24 months in French and Hungarian oak barrels. A full-bodied, concentrated wine with an incredible wealth of aroma and depth of flavour. It is characterized by a deeply intense colour verging on black in which tobacco and milk chocolate appear alongside overripe fruit. Alongside the dried fruits, chocolate is a dominant element of its flavour.

Wine characteristics

Degree of dryness: Dry

Sugar content: n.d.

Alcohol content: 15.17%

Titrateable acidity: 5.1 g/l

Sugar-free extract content: 32.6 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Fekete-mountain, Jammertal, Ördögárok

Characteristic soil: limestone, loess

Grape types and percentage: cabernet franc 50%, cabernet sauvignon 25%, merlot 25%

Age of vines: 12-33 years

Burden of production: 0.8-1 kg/vine

Vintage time: september-october 2011

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months

Bottling time: 02.12.2014.