



Bock Magnifico

Dry red wine | 2007 | (0.75 l)

Type: Villányi premium red wine with protected designation of origin (Premium wine)

Vineyards: Ördögárok

Bottle sizes: 0.75 l

Tasting notes

A wine of exceptional quality exclusively made from selected Merlot grapes from Ördögárok vineyard, which we encounter only in exceptional years. The winemaker wanted to emphasize its particular quality through its name, naming it after Il Magnifico Lorenzo Medici. The grapes and the wine made from them have to satisfy such expectations as unique flavour and complexity. It is matured in new barrique barrels for 24 months. Its appearance and deep, dark colour incorporate every endowment of the year and the terroir. Its superabundant flavour and aroma tend toward milk chocolate, sour cherries steeped in rum, prunes and tobacco. Recommended with chocolate desserts, a cigar and very special moments.

Wine characteristics

Degree of dryness: Dry

Sugar content: mérhető érték alatt

Alcohol content: 15.88%

Titrateable acidity: 5.1 g/l

Sugar-free extract content: 37.8 g/l

Viticultural data

Cultivation area: Villányi Wine Region

Vineyards: Ördögárok

Characteristic soil: limestone, loess

Grape types and percentage: merlot 100%

Age of vines: 9 éves

Burden of production: 0.8 kg/vine

Vintage time: october 2007

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months

Bottling time: 2011. 03. 03.