



Bock Pinot Noir Selection

Dry red wine | 2008 | (0.75 l)

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

Vineyards: Ördögárok

Bottle sizes: 0.75 l

Tasting notes

The partnership of the dominant varieties from two French wine regions. The blend of Cabernet Sauvignon (Bordeaux), which makes up the backbone of the wine with Pinot Noir (Burgundy) is complemented with Cabernet Franc and Merlot. This is matured for 14 months in used barrique barrels. Characterized by a crimson colour tending toward garnet of dark intensity; in its bouquet and taste one can sense sweet spices and overripe fruit and the aromas of chocolate and vanilla.

Wine characteristics

Degree of dryness: Dry

Sugar content: n.d.

Alcohol content: 14.65%

Sugar-free extract content: 32.9 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Ördögárok

Characteristic soil: limestone, loess, loam

Grape types and percentage: pinot noir 100%

Age of vines: 11 years

Burden of production: 0.8 kg/vine

Vintage time: 2008. szeptember

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 14 hónap

Bottling time: 2011.05.06.