



Bock Pinot Noir Selection

Dry red wine | 2017 | (0.75 l)

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

Vineyards: Ördögárok

Bottle sizes: 0.75 l

Product line: vineyard selection

Tasting notes

A global variety which has become popular in the Villány wine region. Its popularity is thanks to its elegance and extraordinary aromas. It is matured in new and used barrique barrels for 6 months. It is characterized by a cherry colour of light intensity accompanied by rosehips and currants. Its taste is fruity.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.3 g/l

Alcohol content: 13.85%

Titrateable acidity: 4.3 g/l

Sugar-free extract content: 28.2 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: 19 years

Burden of production: 0.8 kg/vine

Vintage time: september 2017

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 6 months

Bottling time: 2018.02.20.