



Bock Rajnai Rizling

Dry white wine | 2012 | (0.75 l)

Type: Villány classic white wine with protected designation of origin (full-bodied wine)

Vineyards: Göntér, Makár

Bottle sizes: 0.75 l

Product line: (HU) fahordóban érlelt fehérbor

Tasting notes

A global variety with remarkable qualities which result in its being suitable for producing many-layered wines. Made using reductive technology. It is characterized by brightly intensive yellowy-gold colour; a world of aromas reminiscent of flowers and fruits appears in its bouquet, which in its taste are complemented by playful acids. In special years we employ maturation in oaken barrels, generally for 4-6 months.

Wine characteristics

Degree of dryness: Dry

Sugar content: n.d.

Alcohol content: 12.56%

Titrateable acidity: 5.3 g/l

Sugar-free extract content: 20.4 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Göntér, Makár

Characteristic soil: limestone, loess, loam

Grape types and percentage: rajnai rizling 100%

Age of vines: 22 years

Burden of production: 1.2-1.5 kg/vine

Vintage time: september-october 2012

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: "ászk" barrel, reductive

Maturation period: 4-6 months

Bottling time: 06.03.2013.