



Bock RedY

Dry red wine | 2017 | (0.75 l)

Type: Villány classicus red wine with protected designation of origin (lekkí owocowy)

Vineyards: Selected vineyards

Bottle sizes: 0.75 l

Product line: birtok bor

Tasting notes

Redy is Villány's newest brand. It's light, fruity, cheery, young, party-loving, pleasant, cheeky, rakish and exciting. It doesn't pretend to be more or less than it is. It's just like the young and forever-young Villány winemakers who made it. In Bock Redy the fruitiness of Portugieser is accompanied by the character of Kékfrankos and the velvetiness of Pinot Noir. The cherry-red colour is complemented with purple reflexes at the edge. Its aroma is defined by sour cherry, spices and cloves. Its light, velvety texture gives it a vibrant, tense palate made complex by the flavour of prunes. We fearlessly recommend it as a wine for summer evenings or to accompany barbecues, at 12-14°C.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.1 g/l

Alcohol content: 12.97%

Titrateable acidity: 4.0 g/l

Sugar-free extract content: 27.7 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess, loam

Grape types and percentage: kékfrankos 24%, pinot noir 14%, portugieser 62%

Age of vines: 4-29 years

Burden of production: 1-1.5 kg/vine

Vintage time: september 2017

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: large oak barrels

Bottling time: 2018.03.14