



# Bock Royal Cuvée 2011

Dry red wine | 2009 | (0.75 l)

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

Vineyards: Selected vineyards

Bottle sizes: 0.75 l

Product line: (HU) prémium házastás

## 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 24 months in new and 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: 14.70%

Titrateable acidity: 4.8 g/l

Sugar-free extract content: 31.8 g/l

## Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess, loam

Grape types and percentage: cabernet franc 12%, cabernet sauvignon 50%, merlot 8%, pinot noir 30%

Age of vines: 11-32 years

Burden of production: 1 kg/vine

Vintage time: october 2011

## Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months

Bottling time: 12.12.2014.