



Bock Royal Cuvée

Dry red wine | 2013 | (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 házasítás

Tasting notes

In this wine the main varieties of two French wine regions from Bordeaux (Merlot, Cabernet Sauvignon, Cabernet Franc) and from Burgundy (Pinot Noir) were brought together in a cuvée. 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: 2.2 g/l

Alcohol content: 13.74%

Titrateable acidity: 5.5 g/l

Sugar-free extract content: 28.8 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess, loam

Age of vines: 5-33 years

Burden of production: 1 kg/vine

Vintage time: october 2013

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months

Bottling time: 05.26.2016.