



Bock Sauvignon Blanc

Dry white wine | 2018 | (0.75 l)

Type: Villány classic white wine with protected designation of origin (Fresh, aromatic wine)

Vineyards: Selected vineyards

Award: 2 pc

Bottle sizes: 0.75 l

Product line: (HU) reduktív fehérbor

Tasting notes

An elegant white wine made using the reductive method from grapes from the Pécs wine region. Its bouquet, evoking pear and quince with the scent of honey, indicates that a riper raw material was introduced to the harvesting containers. Its flavour is slightly reminiscent of the Mediterranean, the freshness of which is accentuated through the addition of a little carbon dioxide. A limy, mineral quality can be sensed in the aftertaste. Recommended at 10-12°C with Balaton pike-perch and white poultry meat.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.8 g/l

Alcohol content: 12.92%

Titrateable acidity: 5.8 g/l

Sugar-free extract content: 20.7 g/l

Viticultural data

Cultivation area: Pannon Wine Region

Vineyards: Selected vineyards

Characteristic soil: limestone, loess, loam

Grape types and percentage: sauvignon blanc 100%

Age of vines: 14 years

Burden of production: 1.5 kg/vine

Vintage time: september 2018

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: reductive

Maturation period: 2 months

Bottling time: 10.20.2018.