



# Bock Villányi Franc Essencia

Dry red wine | 2018 | (0.75 l)

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

Vineyards: Fekete-mountain, Makár, Ördögárok

Bottle sizes: 0.75 l

Product line: vineyard selection

## Tasting notes

The Bock Villányi Franc Essencia is harvested from our three best cabernet franc vineyards, Fekete-hegy, Ördögárok and Makár. Our Villányi Franc is matured in barrique barrels for 24 months. In accordance with quality standards, the Villányi Franc is aged for a minimum of one year in bottles before sale. The garnet red colour is a full-bodied wine. On the nose, ripe red berry fruits appear with dried fruit aromas. On the palate, chocolate and tobacco can be detected alongside the fruit.

## Wine characteristics

Degree of dryness: Dry

Sugar content: 1.7 g/l

Alcohol content: 14,22%

Titrateable acidity: 5.1 g/l

Sugar-free extract content: 31,4 g/l

## Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Fekete-mountain, Makár, Ördögárok

Characteristic soil: limestone, loess

Grape types and percentage: cabernet franc 100%

Age of vines: 11-17 years

Burden of production: 0.8-1 kg/vine

Vintage time: october 2018

## Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months

Bottling time: 2021. 03. 01.