



Bock Villányi Franc Essencia

Dry red wine | 2020 | (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: 1.6 g/l

Alcohol content: 14.90%

Titrateable acidity: 5.4 g/l

Sugar-free extract content: 30,1 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: 2020. október

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months