



Bock Villányi Franc Fekete-hegy Selection

Dry red wine | 2016 | (0.75 l)

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

Vineyards: Fekete-mountain

Bottle sizes: 0.75 l

Product line: vineyard selection

Tasting notes

Cabernet Franc from the strongly culled produce of Fekete-hegy, made only in exceptionally good years. Following fermentation it was matured for 24 months in new barrique barrels. A garnet-coloured wine with body. Ripe cherries and blackberries appear in its bouquet to the accompaniment of the aromas of dried fruit. In taste, chocolate and tobacco can be discerned alongside the fruitiness.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.0 g/l

Alcohol content: 14.33%

Titrateable acidity: 4.7 g/l

Sugar-free extract content: 29.1 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Fekete-mountain

Characteristic soil: limestone, loess, loam

Grape types and percentage: cabernet franc 100%

Age of vines: 15 years

Burden of production: 0.8-1 kg/vine

Vintage time: october 2016

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months

Bottling time: 09.04.2019.