



Bock Villányi Franc Ördögárok Selection

Dry red wine | 2012 | (0.75 l)

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

Vineyards: Ördögárok

Bottle sizes: 0.75 l

Product line: vineyard selection

Tasting notes

A limited harvest premium Cabernet Franc from Villány's Ördögárok vineyard slope. Following fermentation it is matured for 24 months in barrique barrels. After the bottle has been opened it demonstrates its character almost immediately after decantation. In its slightly sweet and spicy bouquet can be discovered dead leaves, straw, dried apricots, together with traces of flowers; alongside these appear cappuccino and liquorice. In flavour equal proportions of minerality and creaminess ring out.

Wine characteristics

Degree of dryness: Dry

Sugar content: 2.4 g/l

Alcohol content: 15.22%

Titrateable acidity: 5.3 g/l

Sugar-free extract content: 34.0 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Ördögárok

Characteristic soil: limestone, loess

Grape types and percentage: cabernet franc 100%

Age of vines: 14 years

Burden of production: 0.8-1 kg/vine

Vintage time: october 2012

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months

Bottling time: 02.12.2015.