



Bock Villányi Franc Selection

Dry red wine | 2013 | (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: dűlőválogatás

Tasting notes

A global variety that has found a home for itself in the Villány wine region. While in other parts of the world the Sauvignon is the primary Cabernet, in Villány the Cabernet Franc has come to the fore. Following fermentation it is matured in large oak barrels for 12 months. It is a deep red, full-bodied wine of dark intensity. It is remarkably complex in bouquet and taste, in which its fruitiness creates a harmonious unity with the aromas originating from the barrel.

Wine characteristics

Degree of dryness: Dry

Sugar content: 1.8 g/l

Alcohol content: 14.69%

Titrateable acidity: 5.4 g/l

Sugar-free extract content: 30.3 g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Fekete-mountain

Characteristic soil: limestone, loess

Grape types and percentage: cabernet franc 100%

Age of vines: 15 years

Burden of production: 0.8-1 kg/vine

Vintage time: october 2013

Winemaking data

Fermentation: vat

Method of fermentation: controlled

Maturation: barrique barrels

Maturation period: 24 months

Bottling time: 04.04.2016.