

Bock Pince

Bock Capella Cuvée 2007

Villány premium red wine with protected designation of origin.

YEAR:	2007
PRODUCTED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Jammertal, Ördögárok
CHARACTERISTIC SOIL:	Limestone, loess
GRAPE TYPES:	Cabernet Franc 60%, Cabernet Sauvignon 30%, Merlot 10%
AGE OF VINES:	4-27 years
BURDEN OF PRODUCTION:	0,8 kg/vine
VINTAGE TIME:	October, 2007
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
MATURATION PERIOD:	24 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	n.d.
ALCOHOL CONTENT:	16,17 %
TITRATABLE ACIDITY:	5,0 g/l
SUGAR-FREE EXTRACT:	38,9 g/l

Tasting notes:

The great selection of the cellar, made only in exceptional years. Made from selections from Ördögárok Cabernet Franc (60%) and Merlot (10%) and Jammertál Cabernet Sauvignon (30%) matured for 24 months in new oak barrels. A full-bodied, concentrated wine with an incredible wealth of aroma and depth of flavour. It is characterized by a deeply intense colour verging on black in which tobacco and milk chocolate appear alongside overripe fruit. Alongside the dried fruits, chocolate is a dominant element of its flavour.

