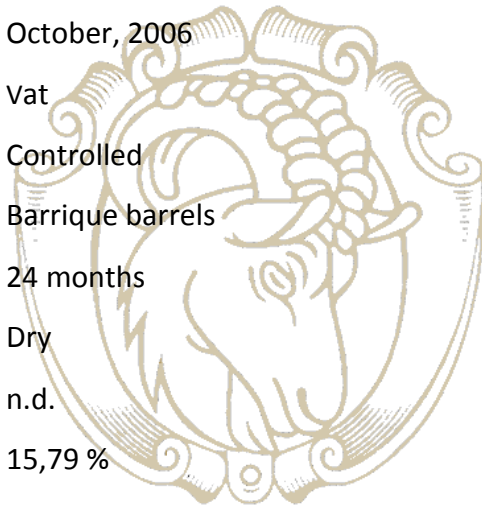


# Bock Pince

## Bock Magnifico 2006

*Villány premium red wine with protected designation of origin.*

YEAR:	2006
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Ördögárok
CHARACTERISTIC SOIL:	Limestone, loess
GRAPE TYPES:	Merlot 100%
AGE OF VINES:	9 years
BURDEN OF PRODUCTION:	0,8 kg/vine
VINTAGE TIME:	October, 2006
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
MATURATION PERIOD:	24 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	n.d.
ALCOHOL CONTENT:	15,79 %
TITRATABLE ACIDITY:	5,7 g/l
SUGAR-FREE EXTRACT CONTENT:	35,0 g/l



### **Tasting notes:**

A wine of exceptional quality exclusively made from selected Merlot grapes from Villány's Ördögárok vineyard, which we encounter only in exceptional years. The winemaker wanted to emphasize its particular quality through its name, naming it after Il Magnifico Lorenzo Medici. The grapes and the wine made from them have to satisfy such expectations as unique flavour and complexity. It is matured in new barrique barrels for 24 months. Its appearance and deep, dark colour incorporate every endowment of the year and the terroir. Its superabundant flavour and aroma tend toward milk chocolate, sour cherries steeped in rum, prunes and tobacco. Recommended with chocolate desserts, a cigar and very special moments.



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