

# Bock Pince

## Bock Cuvée 2012

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

YEAR:	2012
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, loess
GRAPE TYPES:	Cabernet Franc 30%, Cabernet Sauvignon 60%, Merlot 10%
AGE OF VINES:	6-32 years
BURDEN OF PRODUCTION:	0,8-1 kg/vine
VINTAGE TIME:	October, 2012
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
MATURATION PERIOD:	24 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,7 g/l
ALCOHOL CONTENT:	14,91 %
TITRATABLE ACIDITY:	5,0 g/l
SUGAR-FREE EXTRACT:	32,5 g/l

### Tasting notes:

The cellar's flagship wine, a cuvee of Bordeaux wines: Cabernet Sauvignon (60%), Cabernet Franc (30%) and Merlot (10%). It is matured first for 24 months in new, small oak barrels after which it develops further for at least another year in bottles. Characterized by shades of deep dark red tending to crimson. It is a velvety, full-bodied wine: in its bouquet can be sensed ripe cherries and tobacco, while in flavour chocolate and vanilla appear alongside overripe fruit.



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