

# Bock Pince

## Bock Rajnai Rizling 2012

*Villány classic white wine with protected designation of origin*

|                         |                                 |
|-------------------------|---------------------------------|
| YEAR:                   | 2012                            |
| PRODUCED BY:            | Bock Borászat Kft               |
| CULTIVATION AREA:       | Villány Wine Region             |
| VINEYARDS:              | Makár, Göntér                   |
| CHARACTERISTIC SOIL:    | Limestone, loess, loam          |
| GRAPE TYPES:            | Rajnai Rizling 100%             |
| AGE OF VINES:           | 22 years                        |
| BURDEN OF PRODUCTION:   | 1,2-1,5 kg/vine                 |
| VINTAGE TIME:           | September-October, 2012         |
| FERMENTATION:           | Vat                             |
| METHOD OF FERMENTATION: | Controlled                      |
| MATURATION:             | Reductive and large oak barrels |
| MATURATION PERIOD:      | 4-6 months                      |
| DEGREE OF DRYNESS:      | Dry                             |
| SUGAR CONTENT:          | n.d.                            |
| ALCOHOL CONTENT:        | 12,56 %                         |
| TITRATABLE ACIDITY:     | 5,3 g/l                         |
| SUGAR-FREE EXTRACT:     | 20,4 g/l                        |

### Tasting notes:

A global variety with remarkable qualities which result in its being suitable for producing many-layered wines. Made using reductive technology. It is characterized by brightly intensive yellowy-gold colour; a world of aromas reminiscent of flowers and fruits appears in its bouquet, which in its taste are complemented by playful acids. In special years we employ maturation in oaken barrels, generally for 4-6 months.

