

Bock Pince

Bock Cuvée 2013

Villány premium red wine with protected designation of origin.

YEAR:	2013
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, mixed loess
GRAPE TYPES:	Cabernet Sauvignon 60%, Cabernet Franc 30%, Merlot 10%
AGE OF VINES:	15-35 years
BURDEN OF PRODUCTION:	0,8-1 kg
VINTAGE TIME:	October, 2013
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:	14,72 %
TITRATABLE ACIDITY:	5,4 g/l
SUGAR-FREE EXTRACT:	31,5 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.

