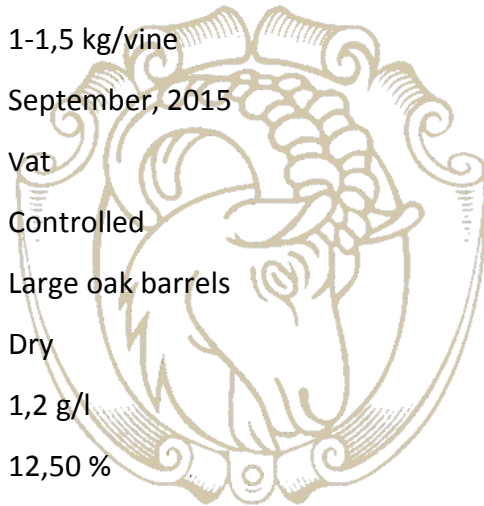


Bock Pince

Bock PortaGéza Selection 2015

Villány premium red wine with protected designation of origin.

YEAR:	2015
PRODUCTED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Jammertal
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Portugieser 100%
AGE OF VINES:	9-27 years
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	September, 2015
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Large oak barrels
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,2 g/l
ALCOHOL CONTENT:	12,50 %
TITRATABLE ACIDITY:	4,7 g/l
SUGAR-FREE EXTRACT:	27,4 g/l



Tasting notes:

A Portugieser from the Jammertal vineyard, bottled following fermentation and six months of maturation in wooden casks. The longer maturing period extends the wine's lifetime. Crimson in colour with shades of purple, with velvety acids, fruity in flavour while cherry aromas appear in its bouquet. A more complex, spicier wine than is customary in a Portugieser.

