

Bock Pince

Bock Villányi Franc 2014

Villány premium red wine with protected designation of origin.

YEAR:	2014
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Fekete-mountain
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Cabernet Franc 100%
AGE OF VINES:	13 years
BURDEN OF PRODUCTION:	0,8-1 kg/vine
VINTAGE TIME:	October, 2014
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
MATURATION PERIOD:	24 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,2 g/l
ALCOHOL CONTENT:	15,05 %
TITRATABLE ACIDITY:	5,5 g/l
SUGAR-FREE EXTRACT:	32,2 g/l

Tasting notes:

Cabernet Franc from the strongly culled produce of Fekete-hegy, made only in exceptionally good years. Following fermentation it was matured for 24 months in new barrique barrels. A garnet-coloured wine with body. Ripe cherries and blackberries appear in its bouquet to the accompaniment of the aromas of dried fruit. In taste, chocolate and tobacco can be discerned alongside the fruitiness.

