

# Bock Pince

## Bock&Roll Fehér Cuvée 2017

*Villány classic white wine with protected designation of origin*

YEAR:	2017
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Chardonnay, Hárslevelű, Rizlingszilváni, Sauvignon Blanc
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	September 2017
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Reductive
MATURATION PERIOD:	~six months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,8 g/l
ALCOHOL CONTENT:	14,00 %
TITRATABLE ACIDITY:	5,3 g/l
SUGAR-FREE EXTRACT:	20,5 g/l

### Tasting notes:

An elegant white wine made using the reductive process from grapes from the Villány wine region. The small percentage of Rizlingszilváni and Hárslevelű masterfully contrast with the insinuating aroma of Sauvignon Blanc, while the Chardonnay provides the body in the mouth. In its aftertaste can be found the character of limestone and minerals. Drink at 10-12 °C.



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