

Bock Pince

Bock Cabernet Franc 2015

Villány classicus red wine with protected designation of origin.

YEAR:	2015
PRODUCTED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Cabernet Franc 100%
AGE OF VINES:	9-17 years
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	October, 2015
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Large oak barrels
MATURATION PERIOD:	12 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,3 g/l
ALCOHOL CONTENT:	13,21 %
TITRATABLE ACIDITY:	5,0 g/l
SUGAR-FREE EXTRACT:	29,4 g/l

Tasting notes:

A global variety that has found a home for itself in the Villány wine region. While in other parts of the world the Sauvignon is the primary Cabernet, in Villány the Cabernet Franc has come to the fore. Following fermentation it is matured in large oak barrels for 12 months. It is a deep red, full-bodied wine of dark intensity. It is remarkably complex in bouquet and taste, in which its fruitiness creates a harmonious unity with the aromas originating from the barrel.

