

Bock Estate

Bock Chardonnay Barrique 2017

Villány premium 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 100%
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	September, 2017
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	2,3 g/l
ALCOHOL CONTENT:	14,89%
TITRATABLE ACIDITY:	5,8 g/l
SUGAR-FREE EXTRACT:	22,7 g/l

Tasting notes

The first global white wine to appear as a barrique variety, which following barrel fermentation continues to mature in the same oaken barrel. It is a full-bodied wine with a slight vanilla, fruity scent, golden-yellow in colour and reminiscent of oily seeds. The aroma of roasted seeds and a butteriness appear in its flavour, complemented by a light acidic taste.

