

Bock Pince

Bock PortaGéza 2017

Villány classicus red wine with protected designation of origin.

YEAR:	2017
PRODUCTED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Portugieser 100%
AGE OF VINES:	4-29 years
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	September, 2017
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Large oak barrels
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,3
ALCOHOL CONTENT:	12,48 %
TITRATABLE ACIDITY:	4,9 g/l
SUGAR-FREE EXTRACT:	28,6 g/l

Tasting notes:

Villány's main wine, which is bottled after a few months of maturation in wooden barrels following fermentation. It is crimson in colour with shades of purple, its acids produce a velvetiness, while cherry flavours appear in its taste. It should be drunk while young. A wine for everyday conversation.

