

Bock Pince

Bock Sauvignon Blanc 2018

Villány classic white wine with protected designation of origin

YEAR:	2018
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Pannon Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Sauvignon Blanc 100%
BURDEN OF PRODUCTION:	1,5 kg/vine
VINTAGE TIME:	September 2018
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Reductive
MATURATION PERIOD:	~2 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,8 g/l
ALCOHOL CONTENT:	12,92 %
TITRATABLE ACIDITY:	5,8 g/l
SUGAR-FREE EXTRACT:	20,7 g/l

Tasting notes:

An elegant white wine made using the reductive method from grapes from the Pannon wine region. Its bouquet, evoking pear and quince with the scent of honey, indicates that a riper raw material was introduced to the harvesting containers. Its flavour is slightly reminiscent of the Mediterranean, the freshness of which is accentuated through the addition of a little carbon dioxide. A limy, mineral quality can be sensed in the aftertaste. Recommended at 10-12°C with Balaton pike-perch and white poultry meat.

