

Bock Pince

Bock Villányi Franc 2014

Villány premium red wine with protected designation of origin.

YEAR:	2014
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Ördögárok
CHARACTERISTIC SOIL:	Limestone, loess
GRAPE TYPES:	Cabernet Franc 100%
AGE OF VINES:	10 years
BURDEN OF PRODUCTION:	0,8-1 kg/vine
VINTAGE TIME:	October, 2014
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
MATURATION PERIOD:	24 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,2 g/l
ALCOHOL CONTENT:	14,79 %
TITRATABLE ACIDITY:	5,6 g/l
SUGAR-FREE EXTRACT:	32,9 g/l

Tasting notes:

A limited harvest premium Cabernet Franc from Villány's Ördögárok vineyard slope. Following fermentation it is matured for 24 months in barrique barrels. After the bottle has been opened it demonstrates its character almost immediately after decantation.

In its slightly sweet and spicy bouquet can be discovered dead leaves, straw, dried apricots, together with traces of flowers; alongside these appear cappuccino and liquorice. In flavour equal proportions of minerality and creaminess ring out.

