

Bock Pince

Bock Chardonnay 2018

Villány classic white wine with protected designation of origin

YEAR:	2018
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, 2018
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	reductive
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,1 g/l
ALCOHOL CONTENT:	13,41%
TITRATABLE ACIDITY:	5,2 g/l
SUGAR-FREE EXTRACT CONTENT:	22,7 g/l

Tasting notes

A global variety which also enjoys great popularity in Hungary. Prepared using reductive technology, it is a white wine light in colour with a hint of straw-yellow with a bouquet that reminds one of green apples which, paired with a light buttery quality, is reflected in its flavour.



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