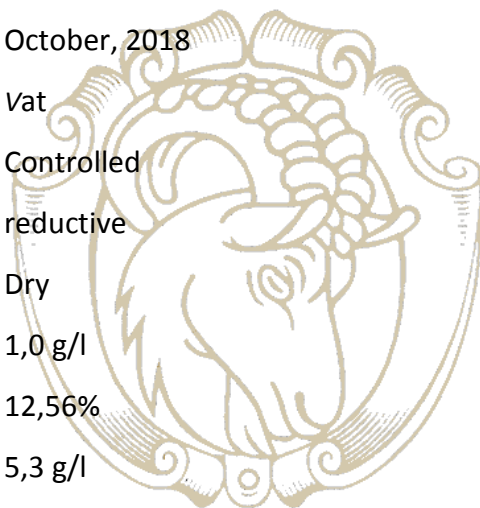


# Bock Pince

## Bock Olaszrizling 2018

*Villány classic white wine with protected designation of origin*

YEAR:	2018
PRODUCED BY:	Bock Borászat Kft.
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Városi-mountain
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Olaszrizling 100%
BURDEN OF PRODUCTION:	1-2,5 kg/vine
VINTAGE TIME:	October, 2018
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	reductive
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,0 g/l
ALCOHOL CONTENT:	12,56%
TITRATABLE ACIDITY:	5,3 g/l
SUGAR-FREE EXTRACT CONTENT:	21,4 g/l



### Tasting notes

The definitive white wine from the southern slopes of Siklós's Városi-hegy. It has a bright intensity of colour, slightly yellow, which appears in a bouquet and taste reminiscent of almonds complemented by a strong acid backbone typical of its type.



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