

# Bock Pince

## Bock Bock&Roll Rosé 2018

*Villány classic rosé 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:	Kékfrankos, Pinot Noir, Syrah
AGE OF VINES:	8-17 years
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	September-October, 2018
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Reductive
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,3 g/l
ALCOHOL CONTENT:	13,55 %
TITRATABLE ACIDITY:	4,5 g/l
SUGAR-FREE EXTRACT:	20,4 g/l

### Tasting notes:

Our Bock&Roll has been made from an equal blend of Syrah, kékfrankos and pinot noir. The wine's shimmering, salmon-pink hue is complemented with the scent of strawberries and spices. It is a full-flavoured wine suggestive of raspberries, in which the fleshy body pleasantly contrasts with the light addition of carbonic acid. Definitely an accompaniment to food, it is the perfect choice for light fish and poultry meals and salads. Best consumed at 10-12 °C.

