

Bock Pince

Bock Kékfrankos 2017

Villány classicus red wine with protected designation of origin.

YEAR:	2017
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, loess
GRAPE TYPES:	Kékfrankos 100%
AGE OF VINES:	7-14 years
BURDEN OF PRODUCTION:	1 kg/vine
VINTAGE TIME:	October, 2017
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Large oak barrels
MATURATION PERIOD:	6-10 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,4 g/l
ALCOHOL CONTENT:	12,70 %
TITRATABLE ACIDITY:	4,6 g/l
SUGAR-FREE EXTRACT:	27,0 g/l

Tasting notes:

The commonest of Hungarian blue grape varieties, also very popular in Villány. Bottled following fermentation and some months maturing in wooden barrels. A light red wine of medium intensity, crimson in colour, in the bouquet and taste of which the pleasant tartness of the wild cherry appears.

