

Bock Pince

Bock Rosé Cuvée 2018

Villány classic rosé wine with protected designation of origin

YEAR:	2018
PRODUCTED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Cabernet Franc, Cabernet Sauvignon, Kékfrankos, Merlot, Pinot Noir, Portugieser, Syrah
AGE OF VINES:	4-38 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:	1,4 g/l
ALCOHOL CONTENT:	13,24 %
TITRATABLE ACIDITY:	5,0 g/l
SUGAR-FREE EXTRACT:	20,7 g/l

Tasting notes:

A rosé wine made from the pure must of different black grape varieties from the Mediterranean vineyards of Villány by using controlled fermentation. It has a medium intensity of colour characterized by salmon pink; strawberry appears in its bouquet and flavour, accompanied by a pleasant acidity. It is carbonated prior to being bottled.

