

Bock Pince

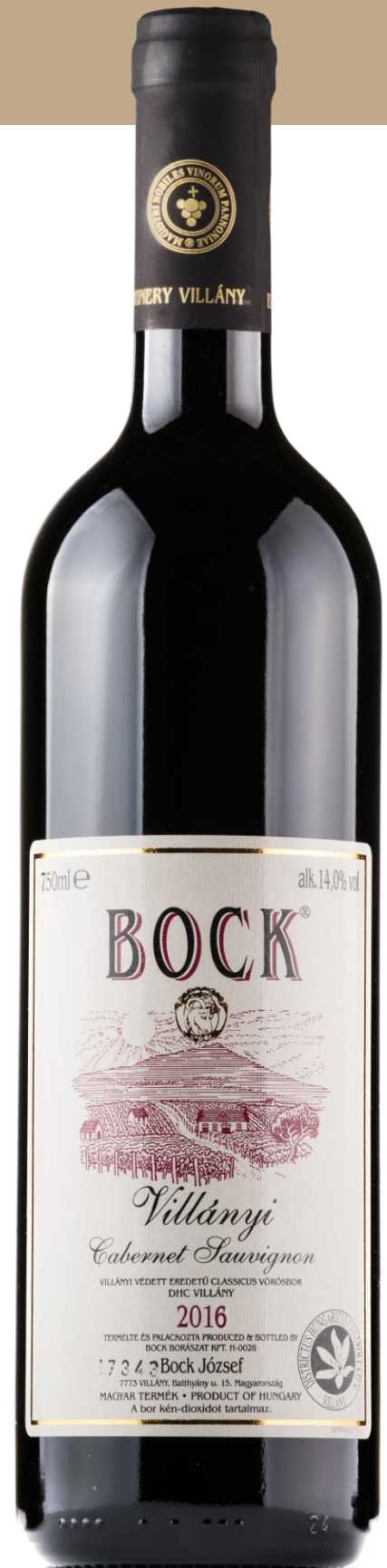
Bock Cabernet Sauvignon 2016

Villány classicus red wine with protected designation of origin.

YEAR:	2016
PRODUCTED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Cabernet Sauvignon
AGE OF VINES:	4-36 years
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	October, 2016
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Large oak barrels
MATURATION PERIOD:	12 month
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,7 g/l
ALCOHOL CONTENT:	14,17 %
TITRATABLE ACIDITY:	4,7 g/l
SUGAR-FREE EXTRACT:	31,3 g/l

Tasting notes:

A global variety which shows its best face on the slopes of the Villány wine region. Following fermentation it is matured for 12 months in large oak barrels. It is a deep red, full-bodied wine of dark intensity. Woodland fruits can be found in its bouquet and taste. It has the potential for long years of maturation.



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