

Bock Pince

Bock Libra Cuvée 2012

Villány premium red wine with protected designation of origin.

YEAR:	2012
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Fekete-mountain, Jammertal, Ördögárok
CHARACTERISTIC SOIL:	Limestone, loess
GRAPE TYPES:	Cabernet Franc 50%, Cabernet Sauvignon 25%, Merlot 25%
AGE OF VINES:	8-32 years
BURDEN OF PRODUCTION:	0,8-1 kg/vine
VINTAGE TIME:	October, 2012
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
MATURATION PERIOD:	24 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,5 g/l
ALCOHOL CONTENT:	15,32 %
TITRATABLE ACIDITY:	5,2 g/l
SUGAR-FREE EXTRACT:	33,6 g/l

Tasting notes:

A cuvee made from resting the juices of Villány's Ördögárok (Cabernet Franc 50%), Jammertal (Cabernet Sauvignon 25%) and Fekete-hegy (Merlot 25%) for 24 months in French and Hungarian oak barrels. A full-bodied, concentrated wine with an incredible wealth of aroma and depth of flavour. It is characterized by a deeply intense colour verging on black in which tobacco and milk chocolate appear alongside overripe fruit. Alongside the dried fruits, chocolate is a dominant element of its flavour.

