

Bock Pince

Bock Merlot Reserve 2015

Villány premium red wine with protected designation of origin.

YEAR:	2015
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Ördögárok
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Merlot 100%
AGE OF VINES:	11-12 years
BURDEN OF PRODUCTION:	0,8-1 kg/vine
VINTAGE TIME:	October, 2015
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
MATURATION PERIOD:	12 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,2 g/l
ALCOHOL CONTENT:	13,78%
TITRATABLE ACIDITY:	5,1 g/l
SUGAR-FREE EXTRACT:	28,8 g/l

Tasting notes:

This wine is made from selected Merlot grapes from limited yield vines in our Villány Ördögárok vineyard. After fermentation the wine is matured for 12 months in barrique barrels and then transferred to large casks for a further 12 months. The wine shows its gratitude to good weather and close care with a full body, taut tannins and a great potential. Blackcurrant and plum can be observed in its fresh yet mature aroma, while one can discover berries and chocolate in its flavour.

