

Bock Pince

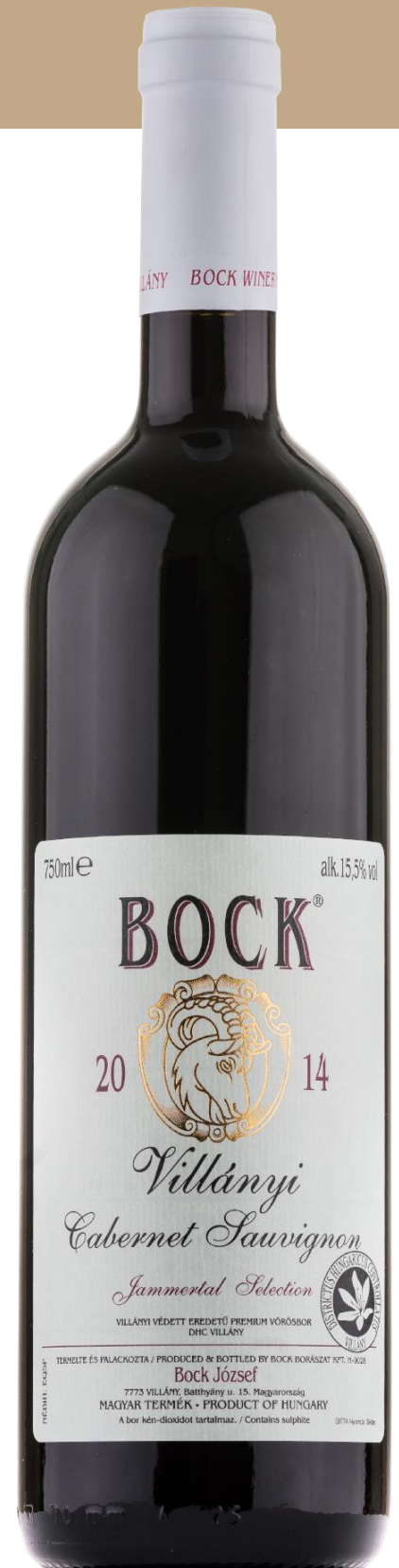
Bock Cabernet Sauvignon Jammertal Selection 2014

Villány premium red wine with protected designation of origin.

YEAR:	2014
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Jammertal
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Cabernet Sauvignon 100%
AGE OF VINES:	11-34 years
BURDEN OF PRODUCTION:	0,8-1 kg/vine
VINTAGE TIME:	October, 2014
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
MATURATION PERIOD:	24 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,3 g/l
ALCOHOL CONTENT:	15,24 %
TITRATABLE ACIDITY:	5,5 g/l
SUGAR-FREE EXTRACT CONTENT:	35,2 g/l

Tasting notes:

Cabernet Sauvignon from the strongly culled produce of the Jammertál slopes, made only in exceptionally good years. Following fermentation it was matured for 24 months in new barrique barrels. It is characterized by an intense dark red verging upon garnet. Woodland fruits and the aromas of overripe fruit, tobacco and milk chocolate appear in its bouquet. Alongside that of fruits, chocolate is a determining element of its flavour.



Bock Pince 7773 Villány, Batthyány street 15.

Phone: +36 72 492 919 • bock@bock.hu • www.bock.hu