

Bock Pince

Bock Kékfrankos Selection 2016

Villány premium red wine with protected designation of origin.

YEAR:	2016
PRODUCTED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Fekete-mountain
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Kékfrankos 100%
AGE OF VINES:	13 years
BURDEN OF PRODUCTION:	0,8-1 kg/vine
VINTAGE TIME:	October, 2016
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
MATURATION PERIOD:	12 month
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,3 g/l
ALCOHOL CONTENT:	12,78 %
TITRATABLE ACIDITY:	5,1 g/l
SUGAR-FREE EXTRACT:	31,5 g/l

Tasting notes:

A medium-bodied red wine from the limited harvest of the Fekete-hegy vineyard. Following fermentation in a steel container it was matured for 12 months in a barrique barrel used for the second time. It is characterized by a dark crimson colour. Cherry flavours can be found in its bouquet and flavour, complemented with chocolate aromas.

