

Bock Pince

Bock Merlot 2015

Villány classicus red wine with protected designation of origin.

YEAR:	2015
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, loess
GRAPE TYPES:	Merlot 100%
AGE OF VINES:	11-17 years
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	October, 2015
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Large oak barrels
MATURATION PERIOD:	12 months
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,1 g/l
ALCOHOL CONTENT:	12,73 %
TITRATABLE ACIDITY:	5,0 g/l
SUGAR-FREE EXTRACT:	27,9 g/l

Tasting notes:

A global variety that has made a home for itself in the Villány wine region. In especially good years it is suitable for producing a wine of internationally outstanding quality. Following fermentation it spends 12 months maturing in large, oak barrels after which it is bottled. Its deep, dark ruby red colour blends with aromas and flavours reminiscent of blackberries and blackcurrants.



Bock Pince 7773 Villány, Batthyány street 15.

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