

Bock Pince

Bock Redy 2017

Villány classicus red wine with protected designation of origin.

YEAR:	2017
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, loess, loam
GRAPE TYPES:	Kékfrankos 24%, Pinot Noir 14%, Portugieser 62%
AGE OF VINES:	4-29 years
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	September, 2017
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Large oak barrels
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,1 g/l
ALCOHOL CONTENT:	12,97 %
TITRATABLE ACIDITY:	4,0 g/l
SUGAR-FREE EXTRACT:	27,7 g/l

Tasting notes:

Redy is Villány's newest brand. It's light, fruity, cheery, young, party-loving, pleasant, cheeky, rakish and exciting. It doesn't pretend to be more or less than it is. It's just like the young and forever-young Villány winemakers who made it. In Bock Redy the fruitiness of Portugieser is accompanied by the character of Kékfrankos and the velvetiness of Pinot Noir. The cherry-red colour is complemented with purple reflexes at the edge. Its aroma is defined by sour cherry, spices and cloves. Its light, velvety texture gives it a vibrant, tense palate made complex by the flavour of prunes. We fearlessly recommend it as a wine for summer evenings or to accompany barbecues, at 12-14 °C.

