

Bock Pince

Bock Kékfrankos 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, mixed loess
GRAPE TYPES:	Kékfrankos
AGE OF VINES:	4-5 and 12 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:	6-10 month
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	1,1 g/l
ALCOHOL CONTENT:	12,76 %
TITRATABLE ACIDITY:	4,8 g/l
SUGAR-FREE EXTRACT:	29,3 g/l

Tasting notes:

The commonest of Hungarian blue grape varieties, also very popular in Villány. Bottled following fermentation and some months maturing in wooden barrels. A light red wine of medium intensity, crimson in colour, in the bouquet and taste of which the pleasant tartness of the wild cherry appears.

