

Bock Pince

Bock Ermitage 2013

Villány classicus red wine with protected designation of origin.

YEAR:	2013
PRODUCED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
VINEYARDS:	Selected vineyards
CHARACTERISTIC SOIL:	Limestone, mixed loess
GRAPE TYPES:	Cabernet Franc, Cabernet Sauvignon, Merlot, Portugieser, Kékfrankos, Pinot Noir, Syrah
AGE OF VINES:	11-33 years
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	September - October, 2013
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Large and small oak barrels
MATURATION PERIOD:	12 month
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	n.d.
ALCOHOL CONTENT:	13,17 %
TITRATABLE ACIDITY:	5,2 g/l
SUGAR-FREE EXTRACT:	27,8 g/l

Tasting notes:

The winery's most popular wine. Made from grape varieties from the most beautiful vineyards in the Villány wine region, a cuvee of Merlot, Pinot Noir, Portugieser, Kékfrankos and Syrah built upon a base of Cabernet. It is matured in large oak barrels (70%) and used barrique barrels (30%) for 12 months. A wine characterized by its medium dark intensity and colour verging on the garnet-red paired with lightly spiced, red-fleshed fruits. The bitterness of the sour cherry with a light chocolate aftertaste can be sensed in its flavour.

