

Bock Pince

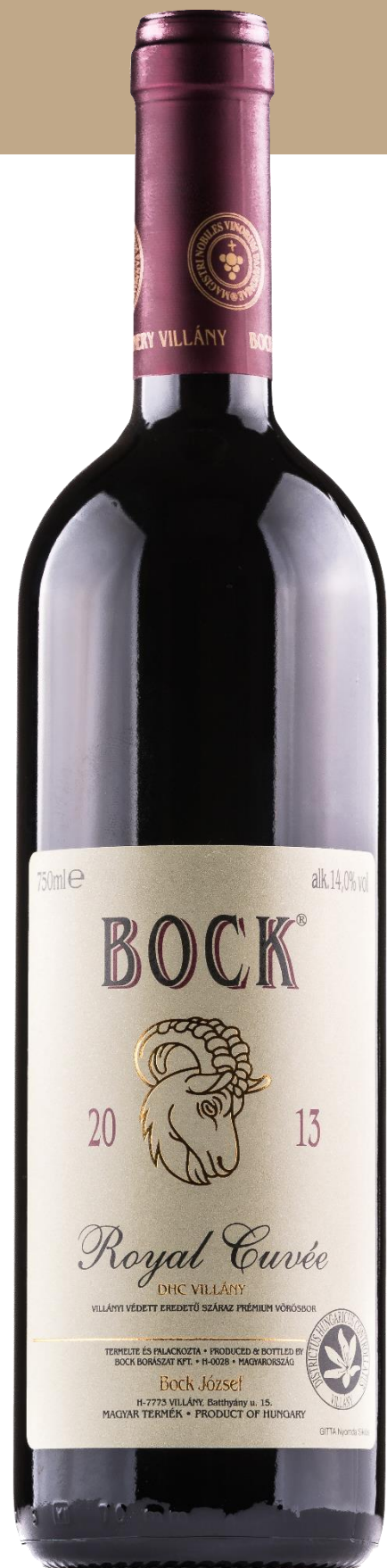
Bock Royal Cuvée 2013

Villány premium 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
AGE OF VINES:	13-34 years
BURDEN OF PRODUCTION:	1 kg/vine
VINTAGE TIME:	October, 2013
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Barrique barrels
MATURATION PERIOD:	24 month
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	2,2 g/l
ALCOHOL CONTENT:	13,74 %
TITRATABLE ACIDITY:	5,5 g/l
SUGAR-FREE EXTRACT:	28,8 g/l

Tasting notes:

In this wine the main varieties of two French wine regions from Bordeaux (Merlot, Cabernet Sauvignon, Cabernet Franc) and from Burgundy (Pinot Noir) were brought together in a cuvée. This is matured for 24 months in new and used barrique barrels. Characterized by a crimson colour tending toward garnet of dark intensity; in its bouquet and taste one can sense sweet spices and overripe fruit and the aromas of chocolate and vanilla.



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