



BOCK CABERNET FRANC 2014

BOCK ESTATE

0,75l

DESCRIPTION

Type of the wine: **RED, DRY**

Grape variety: **100% CABERNET FRANC**

Sugar / alcohol content: **N/A g/l 14,03 %**

Terroir, vineyard: **SELECTED VINEYARDS**

Training system: **MEDIUM CORDON**

Harvest: **Hand harvested.**

Technology: **Controlled fermentation, ageing in large oak barrels for 12 months**

Quality level: **VILLÁNY CLASSICUS**

Temperature: **14-16 °C**

Food pairing: **SOFT CHEESE, GREASY PORK DISHES, RED MEAT, BEEF, VENISON, GOULASH AND PAPRIKÁS, DARK CHOCOLATE BASED DESSERTS**

Description: **A global variety that has found a home for itself in the Villány wine region. While in other parts of the world the Sauvignon is the primary Cabernet, in Villány the Cabernet Franc has come to the fore. Following fermentation it is matured in large oak barrels for 12 months. It is a deep red, full-bodied wine of dark intensity. It is remarkably complex in bouquet and taste, in which its fruitiness creates a harmonious unity with the aromas originating from the barrel.**

Available quantity: **N/A BOTTLES**

Ex-cellar price : **3.190 HUF / 10 EUROS**

