



BOCK ERMITAGE 2013

BOCK ESTATE

0,75l

DESCRIPTION

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

Grape variety: **CABERNET FRANC, CABERNET SAUVIGNON, MERLOT, PORTUGIESER, KÉKFRANKOS, PINOT NOIR, SYRAH**

Sugar / alcohol content: **N/A g/l 13,17 %**

Terroir, vineyard: **SELECTED VINEYARDS**

Training system: **MEDIUM CORDON**

Harvest: **Hand harvested.**

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

Quality level: **VILLÁNY CLASSICUS**

Temperature: **14-16 °C**

Food pairing: **POULTRY, GREASY PORK DISHES**

Description: **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 sense in its flavour.**

Available quantity: **N/A BOTTLES**

Ex-cellar price : **2.900 HUF / 10 EUROS**

