



BOCK ROYAL CUVÉE 2011

BOCK ESTATE

0,75l

DESCRIPTION

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

Grape variety: **CABERNET SAUVIGNON 50%, PINOT NOIR 30%,
CABERNET FRANC 12%, MERLOT 8%**

Sugar / alcohol content: **N/A g/l 14,70 %**

Terroir, vineyard: **SELECTED VINEYARDS**

Training system: **MEDIUM CORDON**

Harvest: **Hand harvested.**

Technology: **Controlled fermentation, ageing in barrique barrels for 24 months**

Quality level: **VILLÁNY PREMIUM**

Temperature: **14-16 °C**

Food pairing: **LIGHTLY POULTRY, SMOKED AND DRIED DISHES, GREASY PORK
DISHES, YOUNG PORK, CALF, LAMB, RED MEAT, BEEF, VENISON**

Description: **The partnership of the dominant varieties from two French wine regions. The blend of Cabernet Sauvignon (Bordeaux), which makes up the backbone of the wine with Pinot Noir (Burgundy) is complemented with Cabernet Franc and Merlot. 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.**

Available quantity: **N/A BOTTLES**

Ex-cellar price : **4.290 HUF / 14 EUROS**

