



BOCK CUVÉE 2014

BOCK WINERY 

DESCRIPTION

Type of the wine: **Red, Dry**

Grape variety: **Cabernet Sauvignon 60%, Cabernet Franc 30%, Merlot 10%**

Sugar / alcohol content: **1,1 g/l 14,76 %**

Terroir, vineyard: **Villány Wine Region, Selected vineyards**

Training system: **Cordon**

Harvest: **Hand harvested**

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

Quality level: **Premium wine**

Temperature: **14-16 °C**

Food pairing: **Soft cheese, red meat, beef, vension, goulash and paprikás, cigars.**

Description:

The cellar's flagship wine, a cuvee of Bordeaux wines: Cabernet Sauvignon (60%), Cabernet Franc (30%) and Merlot (10%). It is matured first for 24 months in new, small oak barrels after which it develops further for at least another year in bottles. Characterized by shades of deep dark red tending to crimson. It is a velvety, full-bodied wine: in its bouquet can be sensed ripe cherries and tobacco, while in flavour chocolate and vanilla appear alongside overripe fruit.

Available quantity: **NA Bottles**

Ex cellar price: **6.990 HUF / 22 EUROS**

