



BOCK ROYAL CUVÉE 2013

BOCK WINERY 

DESCRIPTION

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

Grape variety: **Cabernet Sauvignon 50%, Pinot Noir 30% Cabernet Franc 12%, Merlot 8%**

Sugar / alcohol content: **2,2 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: **Lightly poultry, smoked and dried dishes, greasy pork dishes, young pork, calf, lamb, red meat, beef, venison**

Description: **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.**

Available quantity: **NA Bottles**

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

