

# Bock Pince

## Bock Ermitage 2012

*Villány classicus red wine with protected designation of origin.*

YEAR:	2012
PRODUCTED BY:	Bock Borászat Kft
CULTIVATION AREA:	Villány Wine Region
NAMES OF ESTATES:	More estates
CHARACTERISTIC SOIL:	Limestone, mixed loess
GRAPE TYPES:	Cabernet Franc, Cabernet Sauvignon, Merlot, Portugieser, Kékfrankos, Pinot Noir, Syrah
AGE OF VINES:	10-32 years
BURDEN OF PRODUCTION:	1-1,5 kg/vine
VINTAGE TIME:	September - October, 2012
FERMENTATION:	Vat
METHOD OF FERMENTATION:	Controlled
MATURATION:	Large and small oak barrels
MATURATION PERIOD:	12 month
DEGREE OF DRYNESS:	Dry
SUGAR CONTENT:	n.d.
ALCOHOL CONTENT:	13,12 %
TITRATABLE ACIDITY:	5,3 g/l
SUGAR-FREE EXTRACT CONTENT:	28,5 g/l

### Tasting notes:

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 sensed in its flavour.

