

Bock Magnifico

Dry red wine | 2012 | (0.75 l)

Type: Villány premium red wine with protected designation of origin (Fullbodied wine) Vineyards: Ördögárok Bottle sizes: 0.75 l Product line: vineyard selection

Tasting notes

A wine of exceptional quality exclusively made from selected Merlot grapes from Ördögárok vineyard, which we encounter only in exceptional years. The winemaker wanted to emphasize its particular quality through its name, naming it after II Magnifico Lorenzo Medici. The grapes and the wine made from them have to satisfy such expectations as unique flavour and complexity. It is matured in new barrique barrels for 24 months. Its appearance and deep, dark colour incorporate every endowment of the year and the terroir. Its superabundant flavour and aroma tend toward milk chocolate, sour cherries steeped in rum, prunes and tobacco. Recommended with chocolate desserts, a cigar and very special moments.

Wine characteristics

Degree of dryness: Dry Sugar content: 2,8 g/l Alcohol content: 16,04% Titratable acidity: 5.4 g/l Sugar-free extract content: 34.4 g/l

Viticultural data

Cultivation area: Villány Wine Region Vineyards: Ördögárok Characteristic soil: limestone, loess Grape types and percentage: merlot 100% Age of vines: 11-12 years Burden of production: 0.8 kg/vine Vintage time: october 2012

Winemaking data

Fermentation: vat Method of fermentation: controlled Maturation: barrique barrels Maturation period: 24 months Bottling time: 04.09.2015.