

Bock BV Syrah Extreme

Dry red wine 2021

Type: Villány premium red wine with protected designation of origin (Full-

(0.751)

bodied wine)
Vineyards: Bocor
Bottle sizes: 0.75 l

Product line: vineyard selection

Tasting notes

Crystal clear, deep purple colour. The "legs" on the inside of the glass move slowly, evenly anticipating that our wine is not an everyday wine here. The nose is youthful, developing, as we pour into the glass it changes every minute. More and more layers are revealed, it begins with a cavalcade of red and black berry fruits and goes on with exciting, luscious barrel spices, and it does not stop. The scale of aromas is immensely wide from santal through blood orange and pepper to tobacco leaf. The palate justifies the promise of the nose: dry, full mouthfeel, firm, balanced acidity, really soft tannin structure. Medium plus body and endless aftertaste. It is worth decanting one or one and a half hours before drinking. Recommended serving temperature: 16–18 C. Ideal pairing with venison stew or steak garnished with spicy steak potato or grilled vegetables and green pepper sauce.

Wine characteristics

Degree of dryness: Dry Sugar content: 1.1 g/l Alcohol content: 14.50 % Titratable acidity: 5.2 g/l

Sugar-free extract content: 28.5g/l

Viticultural data

Cultivation area: Villány Wine Region

Vineyards: Bocor

Characteristic soil: limestone, loess, loam Grape types and percentage: syrah 100%

Age of vines: 17 years

Burden of production: 1 kg/vine Vintage time: 2021. október

Winemaking data

Fermentation: vat

Method of fermentation: controlled Maturation: barrique barrels Maturation period: 18 months Bottling time: 2023. 02. 01.