



Fekete Winery *Somló*

SOMLÓI CUVÉE



Vintage	2019
Variety	50% Juhfark, 50% Olaszrizling
Alcohol V/V	13.20%
Sugar free extract g/l	21.8
Total acid g/l	5.4
RS g/l	1,2
pH	3.48
Production (bottles)	606
Yield	1.2 kg/vine
Harvest	October/November, 2019
Vinification	Careful hand harvesting and sorting, skin contact of 4 hours. Spontaneous fermentation took place in 1000l Hungarian oak barrels separately.
Maturation	8 month in used 500l Hungarian oak barrel, and further 18 months reductive maturing in tank.
Note	We believe that the basis of a real Somló cuvée can be determined by these two varieties. True, we started making a cuvée by chance, but the result is so convincing that we already make it consciously every 3 years. The virtues in the varieties only continue to be fulfilled with the terroir and a unique treasure moves into our glass

Available since

February 2022

Tulajdonos: Fekete Pince Borászati Kft. • H-2131. Göd, Kincsem u. 7

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