

SOMLÓI FURMINT

Vintage 2017 100% furmint Variety Alcohol V/V 13,50% Sugar free extract g/l 20,0 Total acid g/l 6.1 RS g/l 0,8 FEKETE PR pН 3,14 635 Production (bottles) Yield 1 kg/vine Vinification Careful hand harvesting sorting, skin contact of 4 hours. Spontaneous fermentation took place in 500l Hungarian oak cask. Maturation 10 months in Hungarian oak further 24 months reductive maturing in bottling. Tasting note One of our favorite varieties, its unique character unmistakable rich minerality of Somló characterize this wine. Somlói Working with harvested at full maturity in Aranyhegy, we took advantage of nyhegy-dulo the opportunity provided by the vintage. With its elegant, clean color and chamomile scent, it conjures an TERMELTE Fekete Pince atmosphere. lt characteristics of quince in its taste and can be a perfect accompaniment to

Available since

November, 2020

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