



# *Fekete Pince* *Somló*

## SOMLÓI FURMINT



Vintage	2018
Variety	100% furmint
Alcohol V/V	13,50%
Sugar free extract g/l	24,8
Total acid g/l	7
RS g/l	1,3
pH	3,27
Production (bottles)	1000
Yield	1,2 kg/vine
Vinification	Careful hand harvesting and sorting, skin contact of 4 hours. Spontaneous fermentation took place in 500l Hungarian oak cask.
Maturation	10 months in used 500l Hungarian oak barrels, and further 24 months reductive maturing in tank before bottling.
Tasting note	One of our favorite varieties, its unique character and the unmistakable rich minerality of Somló characterize this wine. Working with the grapes harvested at full maturity in Aranyhegy, we took advantage of the opportunity provided by the vintage. With its elegant, clean color and chamomile scent, it conjures an uplifting atmosphere. It has the characteristics of quince in its taste and can be a perfect accompaniment to a festive dinner.

Available since

December, 2021

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

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