



Fekete Pince *Somló*

SOMLÓI HÁRSLEVELŰ



Vintage	2016
Variety	100% hárslevelű
Alcohol V/V	12%
Sugar free extract g/l	26
Total acid g/l	7,3
RS g/l	4,2
pH	3,23
Production (bottles)	1300
Yield	0,8 kg/vine
Vinification	Careful manual harvesting, 2-4 hours of soaking, natural fermentation after gentle pressing in 1000l Hungarian oak barrels.
Maturation	10 months in used 1000l oak barrels, then another 36 months in airtight maturation tank
Tasting note	Although the hail in July took away two-thirds of the crop, with careful work, a very nice healthy batch was grown this year as well. A really pleasant conversational item with this Hárslevelű was put in the bottle. The spicy aroma and honey flavors based on the minerality of Somló pamper the consumer.
Available since	November, 2020

Tulajdonos: Fekete Pince Borászati Kft. • 1072 Budapest, Klauzál tér 3.

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