



# *Fekete Pince* *Somló*

## JUHFARK



Vintage	2016
Variety	100% juhfark
Alcohol V/V	12,50%
Sugar free extract g/l	24,30
Total acid g/l	7,1
RS g/l	1,1
pH	3,37
Production (bottles)	1300
Yield	1 kg/vine
Vinification	Careful manual harvesting, 4 hours of skin contact, natural fermentation after gentle pressing in 1000l Hungarian oak barrels.
Maturation	10 months in used 1000l oak barrel, then another 30 months in airtight maturation tank
Tasting note	True, the July hail took two-thirds of the crop and also severely damaged the canes, after careful green work we harvested a healthy crop. In its scent, the energies of the volcano unfold. Following the mineral entry, the salinity characteristic of a sheep's tail plays with the residual sugar at the end of the sip.
Available since	April, 2020