

SOMLÓI CHARDONNAY



TERMELTE Fehete Pine

Vintage Variety Alcohol V/V Sugar free extract g/l Total acid g/l RS g/l рΗ Production (bottles)

Harvest

Terroir

Yield Vinification

Maturation

Tasting note

Available since

2015

100% Chardonnay

13.00% 26.10 5.7 2.6 3.54 274

Lava-based volcanic soil (basalt) on the southeastern Somló slopes of Mountain, Hungary. Moderate climate

(humid continental) End of September, 2015

1.2 kg/vine

Careful hand harvesting and sorting, skin contact of two **Spontaneous** fermentation took place in a

220l French oak barrel.

8 month in a used 220l French

oak barrel.

Characterised by a dense body, outstanding acid structure, some saltiness and expressed aromas from oak maturing. We suppose it would age nicely but

we are really short of it...

December 2016