



Fekete Winery *Somló*

NAGY-SOMLÓI CHARDONNAY



Vintage	2017
Variety	100% Chardonnay
Alcohol V/V	14.40%
Sugar free extract g/l	21.50
Total acid g/l	4.9
RS g/l	1.8
pH	3.52
Production (bottles)	276
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	Mid of September, 2017
Yield	1.2 kg/vine
Vinification	Careful hand harvesting and sorting, skin contact of two hours. Spontaneous fermentation took place in a 220l French oak barrel.
Maturation	6 month in a used 220l French oak barrel and further 8 months reductive maturing in a stainless steel tank.
Tasting note	Characterised by a dense body, solid acid structure, some saltiness and expressed aromas from oak maturing. We suppose it would age nicely but we are really short of it...
Available since	January 2019

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