



Fekete Winery

Somló

NAGY-SOMLÓI CHARDONNAY



Vintage	2019
Variety	100% Chardonnay
Alcohol V/V	13.10%
Sugar free extract g/l	24.80
Total acid g/l	7.7
RS g/l	1.1
pH	3.4
Production (bottles)	315+1 bottles
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	Mid of September, 2019
Yield	1.2 kg/vine
Vinification	After careful hand harvesting, it was gently pressed. It was spontaneously fermented in Zemplén oak barrel.
Maturation	The special feature of the batch is that it has been matured in two barrels: for 3 months in a 2-year-old oak barrel from Zemplén and then for 3 months in an old French 220l oak barrel. It was then aged for a further 12 months in an airtight stainless steel container.
Tasting note	The use of barrels provides an exciting basis for this concentrated item, which boasts beautiful acids. When placed in a glass, within minutes, the characteristics of the Aranyhegy vineyard appear in addition to the style of the variety, each sip ends with a little salinity asking for more...
Available since	April 2021

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