



# *Fekete Pince* *Somló*

## SOMLÓI CHARDONNAY



Vintage	2021
Variety	100% chardonnay
Alcohol V/V%	13,5%
Sugar free extract g/l	21,5
Total acid g/l	5,5
Residual sugar g/l	1,3
pH	3,38
Quantity (bottles)	310
Yield	1,1 kg/vine
Vinification	After careful manual harvest in early September, gently full brunch press and natural fermentation in 500l Hungarian oak barrels.
Maturation	4 months in 30 years old French barrique barrel then further 6 months airtight maturation in tank.
Tasting note	<ul style="list-style-type: none"><li>· Clear, straw yellow color</li><li>· The smell is pleasantly fruity, green and yellow apples, lime peel, and some pineapple can also be detected. Fresh grass and nettle give the wine extra freshness. (light leather, animal line, which can be discovered in so many of our wines)</li><li>· Dry wine, with bright acids and a slightly high alcohol content</li><li>· When tasting, the fruits seem somewhat more ripe, the taste is more reminiscent of yellow apples, white-fleshed peaches, and pineapples</li><li>· The salty aftertaste characteristic of Somló also appears in the finish</li></ul> Overall, it is a lively, fresh wine that can be a great food accompaniment, especially for salads and light dishes made with seafood.

Available since: July, 2022

Producer: Fekete Pince Borászati Kft. • H-2131. Göd, Kincsem u. 7

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