



Fekete Winery

Somló

NAGY-SOMLÓI CUVÉE



Vintage	2016
Variety	50% Juhfark, 50% Olaszrizling
Alcohol V/V	12.30%
Sugar free extract g/l	23.10
Total acid g/l	7.2
RS g/l	2.9
pH	3.20
Production (bottles)	667
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	Mid-October, 2016
Yield	1.2 kg/vine
Vinification	Careful hand harvesting and sorting, skin contact of 2-4 hours. Spontaneous fermentation took place in 1000l Hungarian oak barrels separately.
Maturation	10 month in used 500l Hungarian oak barrel, and further 9 months reductive maturing in stainless steel tank.
Note	A blend of two local grapes Olaszrizling (50%) and Juhfark (50%) supporting and balancing each other in presenting the earthy, mineral-rich qualities of the region in a gentle and playful way.
Available since	June 2018

Owner: Fekete Pince Borászati Kft. • Address: Klauzál tér 3. 1/4, Budapest, Hungary, H-1072

Cellar address: Somlóvásárhely, Hungary, H-8481, GPS 47.13875, 17.37859 • Phone +36 20 915 5334, +36 30 619 9530

www.feketepincemoslo.hu • feketepincemoslo@gmail.com • <https://www.facebook.com/feketepincemoslo>