



# Fekete Pince Somló

## SOMLÓI fkt PINOT GRIS



Vintage	2021
Variety	100% szürkebarát
Alcohol V/V%	13,5%
Sugar free extract g/l	21,6
Total acid g/l	5
Residual sugar g/l	0,6
pH	3,41
Quantity (bottles)	170 (magnum size : 1,5l)
Yield	1,1 kg/tőke
Vinification	Careful manual harvesting by end of September, gentle pressing and natural fermentation in 500l Hungarian oak barrel
Maturation	2 months in 3 years old Hungarian 300l oak and 6 months airtight maturation in tank
Tasting note	<ul style="list-style-type: none"><li>· Clear, straw yellow color</li><li>· Exciting complex aroma, in which pear, citrus, nettle elements, marzipan and butter biscuits are mixed</li><li>· Dry wine, with bright acids</li><li>· Nice, round body, moderately high alcohol</li><li>· Pear, citrus fruits, and buttery notes reminiscent of cream cheese also appear when tasting.</li><li>· In the finish, the marzipan has an almost bitter almond taste</li></ul>
Available since:	June.2022

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

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