



Fekete Pince Somló

SOMLÓI fkt PINOT GRIS



Vintage	2022
Variety	100% pinot gris
Alcohol V/V%	14,5%
Sugar free extract g/l	20,2
Total acid g/l	5,1
Residual sugar g/l	1,0
pH	3,40
Quantity (bottles)	316
Yield	1,3 kg/vine
Vinification	Careful manual harvesting by mid September, gentle pressing and natural fermentation in 500l Hungarian oak barrel
Maturation	3 months in Hungarian 300l oak and 5 months airtight maturation in tank
Tasting note	<ul style="list-style-type: none">· Clear, straw yellow color· Exciting complex aroma, in which pear, citrus, nettle elements, marzipan and butter biscuits are mixed· Dry wine, with bright acids· Nice, round body, moderately high alcohol· Pear, citrus fruits, and buttery notes reminiscent of cream cheese also appear when tasting.· In the finish, the marzipan has an almost bitter almond taste
Available since:	June.2022

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

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