



Fekete Winery *Somló*

SOMLÓI FURMINT



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| Vintage | 2009 |
| Variety | 100% Furmint |
| Alcohol V/V | 13.16% |
| Sugar free extract g/l | 21.90 |
| Total acid g/l | 4.7 |
| RS g/l | 0.6 |
| pH | 3.47 |
| Production (bottles) | 1720 |
| Available since | August 2013 |
| Vinification | After careful hand harvesting and sorting, spontaneous fermentation takes place in 1100l Hungarian oak casks. |
| Maturation | 18 month in used 1100l Hungarian oak barrels, and further 24 months reductive maturing in stainless steel tanks before bottling. |
| Tasting note | Perfectly balanced. The typically rich aroma of the grape changes with aging starting with fruits and honey accompanied later with marzipan and some spiciness. The solid acidity and alcohol bring this wine alive. |
| Independent tasting note | Very richly aromatic with apricot, pear and wax notes, as well as spice and honey. Just beautiful. The palate is lively and intense with notes of citrus and minerals, as well as apricot richness and some spiciness. Brilliantly textured. /wineanorak.com/ |

Owner: Palásthy & Emmert Kft. • Address: 1021 Budapest, Budakeszi ut 51/D B/4/5

Cellar address: 8481 Somlóvásárhely, GPS 47.13875, 17.37859 • Phone +36 20 915 5334, +36 30 396 0396
www.feketepincesomlo.hu • palasthyemmert@gmail.com • <https://www.facebook.com/feketepincesomlo>