



Fekete Winery *Somló*

SOMLÓI FURMINT



Vintage	2011
Blend information	100% Furmint
Alcohol V/V	13.90%
Sugar free extract g/l	26.50
Total acid g/l	5.3
RS g/l	0.6
pH	3.51
Production (bottles)	1203
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	End of October, 2011
Yield	1.2 kg/vine
Vinification	Careful hand harvesting and sorting, skin contact of 2-4 hours. Spontaneous fermentation takes place in 1000l Hungarian oak casks, temperature at 12°-14° C.
Maturation	18 month in used 1000l Hungarian oak barrels, and further 24 months reductive maturing in stainless steel tanks before bottling.
Tasting note	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.
Available since	September 2015