



Fekete Winery *Somló*

SOMLÓI FURMINT



Vintage	2012
Variety	100% Furmint
Alcohol V/V	13.20%
Sugar free extract g/l	22.40
Total acid g/l	5.1
RS g/l	1.1
pH	3.55
Production (bottles)	1451
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	End of October, 2012
Yield	1.2 kg/vine
Vinification	Careful hand harvesting and sorting, skin contact of 2-4 hours. Spontaneous fermentation takes place in 1100l Hungarian oak cask.
Maturation	12 month in used 1100l Hungarian oak barrel, and further 30 months reductive maturing in stainless steel tanks before bottling.
Tasting note	This wine has an easy-drinking and warm character, led by stone fruits and marzipan aromas. The silky texture is framed by smooth minerality showing its origin undeniably. Perfect for afternoon chit chat but suits well for a light dinner too.
Available since	September 2016