



Fekete Winery Somló

SOMLÓI FURMINT



Vintage	2013
Variety	100% Furmint
Alcohol V/V	13.50%
Sugar free extract g/l	23.00
Total acid g/l	6.5
RS g/l	0.4
pH	3.43
Production (bottles)	1227
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	Middle of October, 2013
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 cask.
Maturation	12 month in used 900l Hungarian oak barrel, and further 24 months reductive maturing in stainless steel tanks before bottling.
Tasting note	This wine has a warm character, led by stone fruits, pear and nutty 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 2017