

SOMLÓI FURMINT



ERMELTE Fokolo Pince

Vintage
Variety
Alcohol V/V
Sugar free extract g/I
Total acid g/I
RS g/I
pH
Production (bottles)
Terroir

Harvest Yield Vinification

Maturation

Tasting note

Available since

2013 100% Furmint 13.50%

13.50% 23.00 6.5 0.4 3.43 1227

Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate

(humid continental) Middle of October, 2013

1.2 kg/vine

Careful hand harvesting and sorting, skin contact of 2-4 hours. Spontaneous fermentation takes place in 10001 Hungarian oak cask.

12 month in used 9001 Hungarian oak barrel, and further 24 months reductive maturing in stainless steel tanks before bottling.

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.

September 2017

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