



# *Fekete Winery* *Somló*

## SOMLÓI FURMINT



Vintage	2015
Variety	100% Furmint
Alcohol V/V	12.20%
Sugar free extract g/l	23.10
Total acid g/l	7.3
RS g/l	0.6
pH	3.15
Production (bottles)	653
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	End of September, 2015
Yield	1.2 kg/vine
Vinification	Careful hand harvesting and sorting, skin contact of 2 hours. Spontaneous fermentation takes place in 500l Hungarian oak cask.
Maturation	12 month in used 500l Hungarian oak barrel, and further 24 months reductive maturing in stainless steel tanks before bottling.
Tasting note	Furmint - one of our most precious local grape - interpreting the unique volcanic soil beautifully that brought longstanding fame to Somló region. Harvested late enough, letting the fruit to fully ripen and aged in old, 500 liter cask of Hungarian oak. This all ensures its characteristic taste and long shelf life.
Available since	June 2019

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