



# *Fekete Pince* *Somló*

## SOMLÓI FURMINT



Vintage	2019
Variety	100% furmint
Alcohol V/V%	14%
Sugar free extract g/l	26,2
Total acid g/l	7,3
Residual sugar g/l	3,5
pH	3,12
Quantity (bottles)	700
Yield	1,1 kg/tőke

**Vinification** Careful manual harvesting, 4 hours of skin contact, gentle pressing and natural fermentation in 1000l Hungarian oak barrel.

**Maturation** 10 months in 500l used, oak barrel, then further airtight maturation in tank

**Tasting note** This batch is our favorite, as we can proudly say that it reminds us the most of the bottle (Furmint 2007) that decided to continue the journey that Bácsi Béla started so long ago.

It presents itself with its sparkling golden color, then pear and stone fruit aromas fill the glass. Its taste continues to round out and every sip only expands the space for us. In its taste, spices and marzipan play with each other. Its long aftertaste reminds the consumer of Somló and our cellar.

We recommend it with really substantial dishes.

**Available since:** July, 2022

Producer: Fekete Pince Borászati Kft. • H- 2131. Göd, Kincsem u. 7

Cellar: 8481 Somlóvásárhely, GPS 47.13875, 17.37859 • Cell: +43 650 701 5722, +36 20 331 9994

[www.feketepincemoslo.hu](http://www.feketepincemoslo.hu) • [feketepincemoslo@gmail.com](mailto:feketepincemoslo@gmail.com) • <https://www.facebook.com/feketepincemoslo>