



# *Fekete Pince* *Somló*

## SOMLÓI FURMINT



Vintage	2020
Variety	100% furmint
Alcohol V/V%	13%
Sugar free extract g/l	23,9
Total acid g/l	7,0
Residual sugar g/l	3,9
pH	3,13
Quantity (bottles)	850
Yield	1,1 kg/vine

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

**Maturation** 10 months in 600l used, oak barrel, then further airtight maturation in tank for 20 months

**Tasting note** A batch that corresponds to the vintage and contains the first bunches of fresh plantings.

It presents itself with a clear, light golden color, and then stone-shell aromas fill the glass. In its taste, the strong acids shape the development of the fruity flavors. In the taste, spices and ripe pear play with each other. Its long aftertaste reminds the consumer of Somló and our cellar. It will also live a long time in the bottle.

We recommend it with really substantial dishes.

**Available since:** July, 2023

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 • feketepincemoslo@gmail.com • <https://www.facebook.com/feketepincemoslo>