



Fekete Winery Somló

SOMLÓI HÁRSLEVELŰ



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| Vintage | 2008 |
| Variety | 100% Hárslevelű |
| Alcohol V/V | 13.12% |
| Sugar free extract g/l | 33.90 |
| Total acid g/l | 7.7 |
| RS g/l | 1.7 |
| pH | 3.45 |
| Production (bottles) | 1707 |
| Available since | August 2012 |
| Vinification | After careful hand harvesting and sorting, spontaneous fermentation takes place in 1100l Hungarian oak casks. |
| Maturation | 18 month in used 1100l Hungarian oak barrels, and further 24 months reductive maturing in stainless steel tanks before bottling. |
| Tasting note | More feminine than other grapes in the region, the texture is remarkably smooth and the acids are well balanced. Honey and floral hints on the nose that is continued in flavours with some nutty and waxy character framed by volcanic minerality. |
| Independent tasting note | In Tokaji, hárslevelű is often planted in loess, and the wine is gentle and floral. In Somló, the soils are volcanic, and the wine is gentle only in comparison to the local juhfark. The honey notes suggest that the grapes got very ripe, but the flavors are all smoke and soil, dark-toned with a firm, spicy grip. It's big enough to decant for a veal roast. /Wine & Spirits Magazine/ |

Owner: Palásthy & Emmert Kft. • Address: 1021 Budapest, Budakeszi ut 51/D B/4/5

Cellar address: 8481 Somlóvásárhely, GPS 47.13875, 17.37859 • Phone +36 20 915 5334, +36 30 396 0396

www.feketepincesomlo.hu • palasthyemmert@gmail.com • <https://www.facebook.com/feketepincesomlo>