



Fekete Winery Somló

SOMLÓI HÁRSLEVELŰ



Vintage	2011
Variety	100% Hárslevelű
Alcohol V/V	14.47%
Sugar free extract g/l	24.50
Total acid g/l	6.1
RS g/l	1.4
pH	3.39
Production (bottles)	4300
Available since	January 2016
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	Deep gold appearance and a clean and elegant aroma showing quince, pear, and nuts that remain through the sip. All this framed by minerality and very fine acidity that is worthy of Somló's name.
Independent tasting note	Literally translating to "Linden Leaf," Hárslevelű certainly lends itself to the lime blossom teas and mild honeys that Linden trees are known for. More feminine than the Olaszrizlings and Juhfarks in the region, the texture is remarkably smooth and the acids are well balanced. Loosely bunched berries make it difficult for Botrytis to set it so the flavors are also extremely clean and lighter in body. Curries, peanut sauce, baba ganush and anything that plays off of the slightly honeyed volcanic flavors make this wine sing. /bluedanubewine.com/

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