



Fekete Winery Somló

SOMLÓI HÁRSLEVELŰ



Vintage	2012
Variety	100% Hárslevelű
Alcohol V/V	13.00%
Sugar free extract g/l	22.50
Total acid g/l	5.2
RS g/l	0.8
pH	3.53
Production (bottles)	6660
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	End of October, 2012
Yield	1.2 kg/vine
Vinification	Careful hand harvesting and sorting, skin contact of 2-4 hours. Spontaneous fermentation takes place in 1100l Hungarian oak casks.
Maturation	10 month in used 1100l Hungarian oak barrels, and further 30 months reductive maturing in stainless steel tanks before bottling.
Tasting note	This is a playful and engaging wine that shows the beloved character of the grape with the well-known floral and honey aromas. Some spicy flavors and smooth minerality make it really special.
Available since	September, 2016