



Fekete Winery *Somló*

SOMLÓI HÁRSLEVELŰ



Vintage	2017
Variety	100% Hárslevelű
Alcohol V/V	15.00%
Sugar free extract g/l	26.10
Total acid g/l	6.6
RS g/l	13.60
pH	3.30
Production (bottles)	2593
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	Mid of October, 2017
Yield	1.2 kg/vine
Vinification	Careful hand harvesting and sorting, skin contact of 2 hours. Spontaneous fermentation takes place in 1000l Hungarian oak casks.
Maturation	10 month in used 1000l Hungarian oak barrels, and further 12 months reductive maturing in stainless steel tanks before bottling.
Tasting note	Attention! This is a charming but very hot one! Given the special conditions in that vintage we harvested in full ripeness thus the wine found final balance with some residual sugar. It 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, 2019

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