



Fekete Pince *Somló*

SOMLÓI HÁRSLEVELŰ



Vintage	2018
Variety	100% hárslevelű
Alcohol V/V%	13,5%
Sugar free extract g/l	26,2
Total acid g/l	7,0
Residual sugar g/l	0,7
pH	3,22
Quantity (bottles)	2800
Yield	1,1 kg/vine

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

Maturation 10 months in used, big oak barrels, then further airtight maturation in tanks for 3,5 years

Tasting note Deep golden yellow color with a slight orange glow.

Ripe, fleshy pears, peaches, and some exotic fruity character can also be detected in the aroma, which is complemented by spicy, herbal notes.

A dry wine, with bright acids and a slightly high alcohol content

Overall, it is a full-bodied, mature wine with a high content, which requires more serious food to accompany it, such as poultry with cream or mushroom sauce, but it can also be paired well with lighter game dishes, such as rabbit or pheasant.

Available since: July, 2023

Producer: Fekete Pince Borászati Kft. • H- 2131. Göd, Kincsem u. 7

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