



# *Fekete Winery* *Somló*

## SOMLÓI JUHFARK



Vintage	2009
Variety	100% Juhfark
Alcohol V/V	13.10%
Sugar free extract g/l	23.50
Total acid g/l	5.7
RS g/l	0.3
pH	3.22
Production (bottles)	4227
Available since	January 2013
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 18 months reductive maturing in stainless steel tanks before bottling.
Tasting note	Deep yellow in colour, rich-textured with light fruit and vegetal notes. Nicely ripe with a lovely rounded texture. Great complexity and a mineral, acid backbone.
Independent tasting note	The ultimate yin and yang wine in that it is at once rich, opulent and elegant but has such prominent veins of volcanic ash and minerality running through it at the same time. Super sexy, both masculine and feminine, like a Caligulan feast in a glass.” – Jeff Berlin, A Côté Restaurant, Oakland, CA

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

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