



Fekete Winery

Somló

SOMLÓI JUHFARK



Vintage	2011
Variety	100% Juhfark
Alcohol V/V	14.56%
Sugar free extract g/l	23.30
Total acid g/l	5.7
RS g/l	2.5
pH	3.55
Production (bottles)	3956
Available since	September 2015
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	Minerals above all rule this wine in all dimensions. Aroma and taste are the volcanic soil itself. Rich texture and nicely long finish. Complex, rough and perfectly smooth at the same time.
Independent tasting note	"One of the last vintages for Fekete Béla, who's approaching 90 years old, this is as striking as Somló itself, a mound of volcanic soil rising out of the ocean that once covered it. The wine is monolithic, a liquid stone, the acidity carving deep and fast channels through that stony flavor. There's really no fruit to speak of; instead, there's earth, deep, profound and lasting. Decant before serving, and have something rich on hand, like smoked fish." /Wine & Spirits Magazine/

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