



Fekete Winery *Somló*

SOMLÓI JUHFARK



Vintage	2012
Blend information	100% Juhfark
Alcohol V/V	13.40%
Sugar free extract g/l	24.80
Total acid g/l	5.5
RS g/l	0.8
pH	3.69
Production (bottles)	5520
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 1000l Hungarian oak casks.
Maturation	12 month in used 1000l Hungarian oak barrels, and further 30 months reductive maturing in stainless steel tanks before bottling.
Tasting note	Being a specially hot year this Juhfark is light and smooth compared to the previous vintages. Minerality still rules with some hints of caramel on the nose, but the pleasing creamy texture makes it really friendly.
Available since	September 2016