



# *Fekete Winery* *Somló*

## SOMLÓI JUHFARK



Vintage	2015
Blend information	100% Juhfark
Alcohol V/V	14.16%
Sugar free extract g/l	28.20
Total acid g/l	5.4
RS g/l	1.4
pH	3.71
Production (bottles)	4000
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	Mid of October, 2015
Yield	1.3 kg/vine
Vinification	Careful hand harvesting and sorting, skin contact of 2 hours. Spontaneous fermentation takes place in 1000l Hungarian oak cask.
Maturation	10 month in used 1000l Hungarian oak barrels, and further 24 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.
Available since	October 2018

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