



Fekete Winery *Somló*

SOMLÓI JUHFARK BARREL SELECTION



Vintage	2015
Blend information	100% Juhfark
Alcohol V/V	13.40%
Sugar free extract g/l	29.40
Total acid g/l	6.4
RS g/l	1.1
pH	3.59
Production (bottles)	640
Terroir	Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental)
Harvest	Mid of October, 2015
Yield	1.2 kg/vine
Vinification	Careful hand harvesting and sorting, skin contact of 2-4 hours. Spontaneous fermentation takes place in 500l Hungarian oak cask.
Maturation	12 month in used 500l Hungarian oak barrels, and further 8 months reductive maturing in stainless steel tanks before bottling.
Tasting note	We decided to bottle and market this one barrel of Juhfark much sooner than we usually do. It shows firm acidity and minerality with a hint of freshness. Is it the start of a permanent change in our style? We don't think so but still we really like this one.
Available since	September 2017