

SOMLÓI OLASZRIZLING

Vintage Variety

Alcohol V/V Sugar free extract g/l Total acid g/l RS g/l рΗ Production (bottles) Terroir

Harvest Yield Vinification

Maturation

Tasting note

2012 100% Olaszrizling (Riesling Italico) 13.50% 22.80 6.1 1.4 3.50 1394 Lava-based volcanic soil (basalt) on the southeastern slopes Somló Mountain, of Hungary. Moderate climate (humid continental) End of October, 2012 1.2 kg/vine Careful hand harvesting and sorting, skin contact of 2-4 hours. Spontaneous fermentation took place in 1000I Hungarian oak barrel. 14 month in a used 10001 Hungarian oak barrel. and further 24 months reductive maturing in stainless steel tank before bottling. Characterized by flavors of stone fruits, apricot and apple,

nutty aromas, some vegetal notes and pronounced saltiness. Promising acid structure should stand for years and allow for further aging.

Available since

January 2016

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