



Fekete Winery

Somló

SOMLÓI OLASZRIZLING



Vintage	2012
Variety	100% Olaszrizling (Riesling Italic)
Alcohol V/V	13.50%
Sugar free extract g/l	22.80
Total acid g/l	6.1
RS g/l	1.4
pH	3.50
Production (bottles)	1394
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 took place in 1000l Hungarian oak barrel.
Maturation	14 month in a used 1000l Hungarian oak barrel, and further 24 months reductive maturing in stainless steel tank before bottling.
Tasting note	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