



Fekete Winery *Somló*

SOMLÓI OLASZRIZLING



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| Vintage | 2013 |
| Variety | 100% Olaszrizling (Riesling Italic) |
| Alcohol V/V | 13.00% |
| Sugar free extract g/l | 26.00 |
| Total acid g/l | 6.2 |
| RS g/l | 0.5 |
| pH | 3.38 |
| Production (bottles) | 676 |
| Terroir | Lava-based volcanic soil (basalt) on the southeastern slopes of Somló Mountain, Hungary. Moderate climate (humid continental) |
| Harvest | End of October, 2013 |
| Yield | 1.2 kg/vine |
| Vinification | Careful hand harvesting and sorting, skin contact of 2-4 hours. Spontaneous fermentation took place in 500l Hungarian oak barrel. |
| Maturation | 12 month in a used 500l Hungarian oak barrel, and further 24 months reductive maturing in stainless steel tank before bottling. |
| Tasting note | Characterised by rich flavors of ripe and sun-dried stone fruits, apricot and apple, aromas of almond and nuts and pronounced saltiness. Promising acid structure should stand for years and allow for further aging. |
| Available since | November 2016 |