

SOMLÓI OLASZRIZLING

2013

Vintage Variety

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

Harvest Yield Vinification

Maturation

Tasting note

100% Olaszrizling (Riesling Italico) 13.00% 26.00 6.2 0.5 3.38 676 Lava-based volcanic soil (basalt) on the southeastern slopes Somló of Mountain, Hungary. Moderate climate (humid continental) End of October, 2013 1.2 kg/vine Careful hand harvesting and sorting, skin contact of 2-4 hours. Spontaneous fermentation took place in 500l Hungarian oak barrel. 12 month in a used 500l Hungarian oak barrel, and further 24 months reductive maturing in stainless steel tank before bottling. Characterised by rich flavors of ripe and sun-dried stone fruits, apricot and apple, aromas of almond and nuts and

almond and nuts and pronounced saltiness. Promising acid structure should stand for years and allow for further aging.

Available since

November 2016

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