

## SOMLÓI fkt HÁRSLEVELŰ



Vintage	2019
Variety	100% hárslevelű
Alcohol V/V	13,50%
Sugar free extract g/l	28,8
Total acid g/l	7,0
RS g/l	2,6
pH	3,17
Production (bottle)	1073
Yield	1,2 kg/vine
Harvest	mid October, 2019

Vinification Careful hand harvesting and sorting, skin contact of 4-6 hours. Spontaneous fermentation takes place in 1000l Hungarian oak casks.

Maturation 10 months in used 1000l Hungarian oak barrel, 20 months in reductive tank and 2 months in 20+ years old French barrique barrel.

Tasting note: Golden color, aroma of ripe apricots, exotic fruits, with a hint of chamomile. Thanks to the short maturation in small wooden barrels, the wine was enriched with nut notes. Pleasant acid structure, slight tannic phenolicity, which is the result of soaking on the skin. The aromas felt in the fragrance are also echoed when tasting, the apricot taste can be felt for a long time after taking the sip.

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