

## SOMLÓI fkt HÁRSLEVELŰ



Vintage	2020
Variety	100% hárslevelű
Alcohol V/V	12,50%
Sugar free extract g/l	31,30
Total acid g/l	8,68
RS g/l	4,9
pH	3,16
Production (bottle)	606
Yield	1,2 kg/vine
Harvest	mid October, 2020
Vinification	Careful hand harvesting and sorting, skin contact of 4 hours. Spontaneous fermentation takes place in 1000l Hungarian oak casks.
Maturation	10 months in used 1000l Hungarian oak barrels, and 2 months in 20+ years old French barrique barrel. Further 5 months reductive maturing in tank.
Tasting note:	A balanced game of variety and barrel use. It introduces itself with its golden yellow color, leaving a nice oily flange on the glass. The scent of vanilla and honey reinforces the values of Hárslevelű. In addition to certain acids and residual sugar, a mineral worthy of Somló surrounds the sip.
Available:	February, 2022

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