

SOMLÓI fkt OLASZRIZLING



Vintage	2020
Variety	100% olaszrizling
Alcohol V/V	12%
Sugar free extract g/l	20,4
Acid g/l	5,2
Residual Sugar g/l	6,1
Quantity (bottles)	580
Yield	1,2 kg/vine
Vinification	After careful hand harvesting at the end of October, natural fermentation in 1000l Hungarian oak barrel.
Maturation	15 months in used 500l oak barrel
Tasting note	One of our first items is where the premier characters prevail, so the scent is citrus, but also dried herbs. The sweeter peach aromas in the taste pamper the consumer with a spicy finish. Its long finish is reminiscent of both its varietal character and the minerality of Somló. Be careful to soak yourself 😊
Available since:	February, 2022