

## SOMLÓI fkt OLASZRIZLING



Vintage	2021
Variety	100% olaszrizling
Alcohol V/V	13,5%
Sugar free extract g/l	22,3
Acid g/l	6,5
Residual Sugar g/l	1,9
Quantity (bottles)	1900
Yield	1,2 kg/vine
Vinification	After careful hand harvesting at the end of November, natural fermentation in 1000l Hungarian oak barrels.
Maturation	6 months in used 1000l and 500l oak barrels, and after 3 months in tank
Tasting note	This batch is a successful repetition of the previous vintage, which has less residual sugar but a heavier character. In addition to citrus fruits, dried herbs also appear in the aroma. Its taste is filled with the aromas of hard-seeded fruits, and its really substantial finish also shows the salty minerality of Somló.
Available since:	October, 2022