



SOMLÓI fkt TRAMINI



Vintage	2022
Variety	100% traminer
Alcohol V/V%	13%
Sugar free extract g/l	21,5
Total acid g/l	5,1
Residual sugar g/l	0,6
pH	3,42
Quantity (bottles)	236
Yield	1,1 kg/vine
Vinification	After careful manual harvesting in early September, gentle picking and pressing, natural fermentation in steel tanks
Maturation	After 7 months of aging in steel tanks, clarified, and then bottled
Tasting note	Cheerful, friendly scent, notes of ripe peach, melon, jasmine, which is offset by a hint of green lemon. The taste is also fruity, floral, yet not loud, the softness somewhat reminiscent of yogurt, and the character of the familiar mineral aftertaste worthy of Somló. Overall, it is an easy to understand, yet diverse and complex wine Perfect for aperitif

Available since:

April, 2023