

## SOMLÓI VÁNDOR NAGY SOMLÓI HÁRSLEVELŰ 2020

### Tasting Notes and Technical Information

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*Kis Tamás is making small-production wines from his organic 8-hectare property on Somló. Somló is Hungary's smallest and most distinctive appellation. Its soils, rich in black basalt and other volcanic minerals, give the wines a distinctive smoky quality.*

*Hárslevelű has long been grown on Somló, and its honeyed, dried-fruit flavors are a great complement to the salty, savory qualities imparted by the terroir of the hill. Somlói Vándor's Hárslevelű is flavorful, described by Tomi as „the saltiest vintage yet.” Herbs and spice, dried apricots, quince, and touch of smoke dominate on the nose and palate.*



**Vintage:** Tomi described 2020 as a very straightforward vintage that was hot and dry. For that reason, they selected the harvest date very carefully to maintain nice acidity in the wines.

**Harvest:** This wine is made from grapes hailing from 20-year-old vines on south-facing and north-facing slopes on Somló hill. The harvest was on September 17. The grapes were hand-picked.

**Varietals:** 100% Hárslevelű.

**Soil and estate:** The soil on Somló is black basalt-rich loess with clay and sand. All of the vineyards are certified organic, with no pesticides or herbicides used.

**Fermentation:** After destemming and a quick press, the wine was spontaneously fermented with native yeasts in stainless steel tanks. No fining.

**Aging:** Aged on the lees for 11 months in stainless steel tanks.

**Other details:** Unfined. Low sulfites added. Certified organic farming. 2000 bottles produced.

#### Technical data:

- a. Sulphur dioxide at bottling: 29/134 mg/L (free/total)
- b. PH: 3.29
- c. Acid (g/L): 5.1 g/L
- d. C6 sugars (g/L): 1.2 g/L
- e. Alcohol percentage: 11.7%