

SOMLÓI VÁNDOR JUHFARK 2020

Tasting Notes and Technical Information

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. This is the most pronounced in Juhfark, a native grape only found on Somló that is small, thin-skinned, and ideal for imparting the flavors of the Somló terroir.

Somlói Vándor's Juhfark in 2020 was spicy and intensely salty, with savory flavors, green herbs and smoke.



Vintage: 2020 was a hot and dry vintage, so the wines were picked earlier than usual to maintain fine acidity.

Harvest: This wine is made from grapes hailing from 4 different vineyards on Somló hill: 2 on the southern side, 1 on the western side, and 1 on the eastern side. The harvest was on September 13.

Varietals: 100% Juhfark.

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

Winemaking and fermentation: After destemming and a quick press, the wine runs off the must overnight, and is then transferred to 500 L Hungarian and French oak barrels. The wine was spontaneously fermented with native yeasts in oak.

Aging: Aged on the lees for 11 months in second, third and fourth-use 500 L Hungarian and French oak. After aging, the wines are bottled on the estate.

Other details: Low sulfites added, unfiltered/vegan. 3800 bottles total.

Technical data:

- a. Sulfur dioxide at bottling (free/total, in mg/L): 29/91
- b. PH: 3.50
- c. Acid (g/L): 5.9
- d. C6 sugars (g/L): 1
- e. Alcohol percentage: 12.4%