



KIS TAMAS: SOMLO NAGY SOMLOI 2017

Origin:	Hungary
Quality grade:	Qualitätswein
Site:	Somlo, Nagy
Varietal:	Furmint 45 % Hárslevelü 45 % Welschriesling 10 %
Geographical Orientation:	north, south, west
Soil:	basalt rock sand loam chalk

Cellar

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous stainless steel tank oak barrel used barrel
Maturing:	stainless steel tank oak barrel used barrel

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Allergens:	sulfites
Optimum Drinking Year:	2018 - 2030

