

SOMLÓI VÁNDOR NAGY-SOMLÓI FURMINT 2022

Tasting Notes and Technical Information

Kis Tamás is making small-production, native grape 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.

The 2022 Furmint was spontaneously fermented and aged in new and used 500 L Hungarian oak for 7 months. Rich and expansive, creamy and rich, with green apple a salty finish - a wine Tomi calls "a real volcanic bomb."



Vintage: 2022 was a hot, dry vintage, leading to strong and structured wines.

Harvest: This wine is made from grapes hailing from 20 and 40-year-old vines on the west- and east-facing parcels on Tomi's estate. Fermentation was on the 15th of September.

Varietals: 100% Furmint.

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 in an open basket, the wine was spontaneously fermented with native yeasts in new and used 200-500 L Hungarian and French oak barrels for 6 months. There was no temperature control. Fermentation was on the lees. No fining.

Aging: Aged on the lees for 7 months in new and used 500 L selected Hungarian oak.

Other details: Unfined. Low sulfites added. Certified organic farming.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 24/62
- b. PH: 3.35
- c. Acid (g/L): 5.0
- d. C6 sugars (g/L): 1.7
- e. Alcohol percentage: 12.68%