

## SOMLÓI VÁNDOR KABAR-KÖVÉRSZŐLŐ 2022

### 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. 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 Somlói terroir.*

*Somló was home to sweet botrytized wines for centuries, but today Somlói Vándor has the only parcel of Kabar and Kövérşzőlő grapes on Somló that are going into a dessert wine. Flavors like tangerine marmalade, raisins, apples compote, cinnamon and nutmeg.*

**Vintage:** 2022 was a hot vintage, and all of the wines are richer than usual.

**Harvest:** The grapes were picked by hand in the middle of October 2022.

**Varietals:** 50% Kabar, 50% Kövérşzőlő. Kabar is a cross of Bouvier and Hárslevelű, and Kövérşzőlő is a native botrytis-prone variety whose parentage is unknown.

**Soil and estate:** The Kabar and Kövérşzőlő grapes are grown in the same vineyard on the south slope of Somló, in the middle of the hill. The vines are 20 years old. 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, the wine is macerated for one day, and is then pressed and transferred to a 500 L Hungarian barrel. The wine was spontaneously fermented with native yeasts in oak without temperature control.

**Aging:** Aged on the lees for 8 months in one barrel of 500 L Hungarian oak. After aging, the wines are bottled on the estate.

**Other details:** Low sulfites added, unfinned/vegan. 1000 bottles total.

#### Technical data:

- Sulfur dioxide at bottling (free/total, in mg/L): 11/86
- PH: 3.41
- Acid (g/L): 5.13
- C6 sugars (g/L): 69
- Alcohol percentage: 13.24%