

SOMLÓI VÁNDOR FURMINT 2015



FERMENTATION AND AGING

Half of volume fermented in 500L new Hungarian oak barrels with the other half spontaneously fermented in stainless steel tanks. Following fermentation, wines tank-aged together for 6 months. Bottled in April 2016.

TECHNICAL DATA

- Alcohol percentage: 12.5
- Total acid (g/l): 5.6
- C6 sugars (g/l): 0
- Sulphur-dioxide at bottling (total/free): 70 mg / 30 mg
- pH: 3.2

BACKGROUND

Wandering in Hungary's Wee DOC

The story of Somlói Vándor is a simple tale of dreams coming true through grit and perseverance.

I used to be a winemaker at a famous winery in Eger, with a small vineyard in Somló for my own enjoyment. However, by 2014, I felt the need to own my own business so I moved to Somló full time. Relying on some old friends and new connections, I bought an old house with a cellar downstairs. That small vineyard and that little house are now a 12 acre operation with parcels on all four sides of Somló Hill. And although two of five vintages so far were weather-challenged, vineyard tours are now booked every weekend as Hungarian tastemakers discover my unique wines produced in Hungary's tiniest DOC.

I believe in Somló, in hard work, and that ultimately all things end well if you put your very best effort into what you do - every step of the way. "Vándor" is Hungarian for wanderer, and I could not be happier that fate had me wander to Hungary's smallest and loveliest DOC.

THE VINEYARD

Furmint grapes for this wine, planted in 2000, were grown on Somló's southern slopes. This is one of my favorite areas of the hill, where the soil is rich in loess and mixed with large pieces of basalt rocks.

VINTAGE AND HARVEST

2015 was a very balanced vintage, even though late summer was hot and dry. Somló experienced average rainfall, and the many hours of sunshine resulted in a slow end-ripening period during early to mid-fall. These conditions allowed for fully phenolic ripening without botrytis.

The grapes were hand-picked on October 3rd with yields around 1-1,5 kg/vine.