



100% Hárslevelü. Light straw yellow color. Aromas of lemon and white flowers. Honeyed, dried apricot flavors with herbs and stone fruit complement the salty, savory flavors and distinctive smoky quality imparted by the terroir. A bright, powerful wine with long acidity, tons of minerality and a powerful salty finish. Beautiful on its own or with a light meal. Organic.

This wine is made from grapes hailing from old vines on the south-facing Serétes vineyard on Somlói hill, an extinct volcanic butte located north of Lake Balaton, Hungary. The soil is rich in black basalt and other volcanic minerals with clay and sand. All of the estate vineyards are grown organically, with no pesticides or herbicides used. After destemming and a quick press, the wine was spontaneously fermented with native yeasts in stainless steel tanks. Aged on the lees for 10 months. Unfined and unfiltered. Low sulfites added.

After receiving his winemaking diploma in Eger, Tamás Kis, a talented young winemaker, acquired a tiny property in the Hungarian wine region of Somló in 2010. It was here that he began his love affair with the magical hill. Somló is Hungary's smallest wine appellation, famous for its volcanic soils and the rich, fiery wines that are made there. Today Tamás makes organic wines from his small estate (12 acres), comprised of vines that range between 8 and 50+ years old. The soil is black basalt-rich loess with clay and sand.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

SOMLÓI VÁNDOR HÁRSI EVELÜ

100% Hárslevelü. Aromas of lemon & white flowers; honeyed, dried apricot flavors with herbs, stone fruit, savory flavors & a distinctive smoky quality; bright & powerful with long acidity, tons of minerality & a powerful salty finish. Organic.

Shelf Talker:

