

SOMLÓI VÁNDOR JUHFARK



100% Juhfark. Straw yellow color with greenish reflections. Aromas of white flowers, pear and wet stone. Savory flavors of smoky yellow fruit, crushed rocks and ash. Toasty and buttery. Rich, opulent and elegant with crisp acidity and beautiful saline minerality linked to the volcanic soil. Long, elegant finish. Enjoy with fried veal cutlets or roast pork dishes, soy-based stir fries, stuffed bell peppers with rice and herbs, risotto, goat cheese or white fish. Organic.

This wine is made from Juhfark, the grape best associated with this region, hailing from 4 different vineyards on Somló hill: one on the northern side and three on the southern side. The vines are between 8 and 50+ 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. The grapes were harvested by hand. After destemming and a quick press, the wine was spontaneously fermented with native yeasts in second, third and fourth-use Hungarian oak. Aged on the lees for 6 months.

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.

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Tasting Note:

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Shelf Talker:

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