



<b>Description:</b>	<b>Nagy-Somló Hárslevelű 2018</b>
<b>Vine:</b>	Hárslevelű
<b>Dryness:</b>	Dry
<b>Type of cultivation:</b>	Guyot
<b>Type of soil:</b>	Basalt base rock mixed with forest soil
<b>Yield control -cluster/vine:</b>	Approx. 2 kg/vine
<b>Place of production:</b>	The Western part of Somló
<b>Vinification:</b>	This wine was fermented spontaneously in tank without cooling, and aged only in tank for 10 months.
<b>Characteristics:</b>	
<b>Colour:</b>	Straw yellow
<b>Smell:</b>	Restrained, neutral
<b>Taste:</b>	Medium-bodied, lively acid, mineral
<b>Ageing:</b>	5-10 years
<b>Serving temperature:</b>	12-14 °C

