

# 2020 Fekete Fkt Hárslevelű Gábor

## Somló, Hungary

Somló is Hungary's smallest appellation and once an underwater volcano. Now dormant, its slopes of ancient sea sediment, hardened lava, and basalt are home to some of Hungary's steepest, most densely planted vineyards. Driving up to Somló from Lake Balaton, it's like seeing an island rise up from the ocean's horizon – nothing else around survived the retreating ocean. The oldest writings mentioning the wine of Somló date back to 1093 and viticulture all the way back to the Romans. Hungarian Kings bought vineyards here, Maria Theresa and Queen Victoria both praised the wines, and insurgent Hungarian troops fighting against the Hapsburgs would solute the vineyards as they marched past at the end of the 17th century. Perhaps most well known is that belief that drinking the wines of Somló before copulation would guarantee a boy. Today, "The Grand Old Man" of Somló is Fekete Béla. 32 years ago, while on a trip to buy grapes for his garage production, a farmer offered to sell his vineyards on the southern slopes. Fekete accepted and approaching 90 years old, still tends his 4 hectares of beloved Fehérvári-cru. Everything is done by hand, and much like the man, his wines are honest, engaging and highly expressive of the region. Focusing on Hárslevelű, Furmint, Olaszrizling, and Juhfark, Uncle Béla, and his wife, Aunt Bori decided that 2013 would be their final vintage.



### VINEYARDS

Béla is engaged in a private dialog with his land that's only possible after decades of working it. His vineyards are not as postcard perfect as his neighbors, nor are they planted to the newest clones. In the summer when others rush to drop fruit in pursuit of the expression and concentration that makes Béla's wines so enigmatic, he simply smiles at his vines which instead hang heavy. Having listened to the old farmers and the council of others when we started, he's vines have achieved balance. With 4 hectares dry farmed on the southern slopes, the basalt soil retains heat and a mixture of alluvial and loam soils give just enough nutrients. The vineyards have a secret garden appeal that's far from a monoculture. Little to no synthetic treatments are used.

### WINE MAKING

The wines of Somló tend to be high in alcohol, very acidic, and chock-full of smoky volcanic minerality. All wines are meant to be aged and can be fairly aggressive when young. Much like Tokaj, this is an all white appellation so winemaking is geared for structure and strength. After careful hand harvesting and sorting, spontaneous fermentation takes place in old 1200 liter Hungarian oak casks. Without bâtonnage and never completely sealed off from oxygen, all wines are aged for 2 years before bottling.

### NOTES & PAIRINGS

This is a new addition to the traditional lineup. Since Béla sold the winery in 2014, one of the new owners, Gábor, has taken the lead in experimentation and is allowing some new and exciting things to take shape. The long aged style that Béla began making in the early 1980s is still alive and well, so this new project will take on a new label to clearly distinguish it. The maceration is about the same as the traditional lineup at 4 days as is the following 10 months in oak casks. However, instead of an additional minimum of 2 years in tank before bottling, this 2020 Hárslevelű only spends 2 months in old neutral French 225L oak followed by 5 months in tank. This is by far the freshest example of Fekete Béla you can find apart from barrel tasting in the cellar. Only 600 bottles were produced. This isn't for the faint of heart concerning acidity, but the concentration and brightness make up for the needed difference.

### ANALYTICS & PRONUNCIATION

APPELLATION: Somló (Shoam-low)

GRAPE COMPOSITION: %100 Hárslevelű (HARSHlehveh-LOO)

CLIMATE: Cool Continental

SOILS: Basalt and ancient seabed

EXPOSURE: Southern

MACERATION & AGING: 4 days maceration. 2 months in old neutral French 225L oak followed by 5 months in tank.

ALCOHOL: 13.5%

RESIDUAL SUGAR: 1.3 g/l

ACIDITY: 7 g/l



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