

Meinklang Somló - Hungary



Awakened From An Age-Long

The heyday of Somló wines began in the 18th century: at that time they considered the wine to be the most coveted elixir of the Habsburgs. Maria Theresia and her husband Franz Stephan highly recommended the Hungarian wine. The legend says that the young princes had, upon imperial order, to secure the siring of a male successor, poured a glass of Somló wine on their wedding night.



Grofi Dülö

«The Hill of Duke» is the name of the slope on the vulcan on which the Meinklang vines are growing. The picturesque landscape and the climatic tendency are unique. Imposing lava pillars rise up and create thermic air

movements. The southern exposure of the hills creates the optimal microclimate, so that the wines on the northern hills thrive also.

J13 – Juhfark

Juhfark is a spirited, fiery, and hardy wine of yellow-gold: extravagant with fine balanced acidity. In German it is called «Sheep Tail», which owes its name to the long, bowed form of the grape bunch. It is one of the oldest Hungarian white wines, also named «Wine of the Throne Heirs». The vine is very delicate and the climatic tendency of Somló Mountain supports its optimal growth.

Volcanic Soil

The volcanic mineral earth is ideal for the vines. The basalt has been weathered with loess and light sand deposits to produce a fertile soil. Very loose, with good airflow and heat retention, it is the best foundation for the vines. Their roots penetrate through small rock crevices quite deep into the mountain, taking valuable sustenance minerals.

Somlo White 2015 (Olaszriesling, Furmint, Juhfark)

invigorating, profound and cheerful

Here is the fiery, expressive «Wine to the Heir to the Throne» Juhfark with bewitching aroma of the «Linden-» blossoms of Harslevelü refined with invigorating minerals of the Olaszriesling in a fine trilogy of white.

Alc. 12% acidity: 5.4g/l residual sugar: 5.9g/l

H14 – Harslevelü 2014

bright yellow, feminine, light-footed

«The Linden- leaved»: its beguiling Linden blossom fragrance gave the name to the grape. It exudes fine varietal minerality and fresh acidity.

Alc. 12.5% acidity: 5.6g/l residual sugar: 4.3g/l