Premium SAUVIGNON BLANC 2022





THE WINE

Vintage 2022 Wine style dry
Harvest September 18 Alcohol 13.4%
Winemaking stainless steel Residual sugar 5.1 g/l
40% in oak, 8 month Acidity 5.9 g/l

TASTING NOTE

Crystal clear light lemon color with greenish reflexes. Also clean moderately intense scent gives You the terroir character first. Then after the flint and graphite it is easy to detect the characteristic scent notes like cut grass and elderberry. On the palate the wine is dry. The peach and gooseberry are dominant also get the vegetal notes as well. The sip is longer than medium with a hint of salt and mineral character .

Sauvignon Blanc is a worldwide known grape variety, that feels good in Somló as well. It is is always grateful by the recommendations, whether drinking on its own or with light meals .

RECOMMENDED FOOD PAIRINGS

We would recommend with sea bass and potato, citrus sauce.

Somló volcanic wine: characteristic minerality and especially rich content. We have been awarded London's International Wine Challenge Trophy Award, the highest recognition of the world's most influential wine competition, four times.

Tamás Tornai, Eszter Tornai, Anna Tornai - owners, Zoltán Csonka - winemaker