Premium SZÜRKEBARÁT 2021

SOMLÓ





THE WINE

Vintage 2021 Wine style dry
Harvest September 20 Alcohol 11.0%
Winemaking stainless steel Residual sugar 0.9 g/l
40% in oak, 8 month Acidity 6.6 g/l

TASTING NOTE

Pale color almost water white with straw yellow shades. Clean and medium intense nose with gooseberry and peach also with some white flowers plays the main roll. On the palate the fruits are dominant however the moderated mineral character is not hidden. Ideal harvest time and fully ripen grapes. There is no clue for sluggishness neither some elderly flavors. Medium length of the sip completed with some lime and moderated acidity.

Premium Pinot Gris is made from perfectly ripe grapes, with gentle processing and tank fermentation. An exciting variety that produces beautiful wine in several stages of maturity, this is a serious, characterful wine.

RECOMMENDED FOOD PAIRINGS

Food suggestion would be some light, spice crusted cheese.

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