

Top Selection APÁTSÁGI FURMINT 2019 SOMLÓ

TORNAI
PINCÉSZET



THE WINE

Vintage 2019
Harvest October 17
Winemaking aged in oak

Wine style dry
Alcohol 13.4%
Residual sugar 1.7 g/l
Acidity 6.4 g/l

TASTING NOTE

The nose is defined by minerality, citrus, gooseberry and peach aromas. It is rich, full bodied, overripened, yet balanced elegance and harmonious. Beside the sophisticated oakyness, there is ripe apple, pear, citrus, exciting acidity and stony aromas, all in harmony with an exciting aftertaste.

A wine with great aging potential, which is a great example of the good furmint. Its main virtue is that it can be a rich wine so that harmony and elegance already shaped in. It is worth keeping for years, it has a long aging period.

RECOMMENDED FOOD PAIRINGS

A perfect choice for sushi, Caesar salad and grilled vegetables.

AWARDS

Berliner Wein Trophy 2021 Gold, Decanter World Wine Awards 2021 Silver, International Wine Challenge 2021 Bronze, Wine of Veszprém County 2021, Balaton Wine Competition 2021 Bronze, Nagy Somló Regional Wine Competition 2021 Gold

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 since 2015.

Tamás Tornaï, Eszter Tornaï, Anna Tornaï - owners, Tamás Mórocz - winemaker