Nagy-Somlói Szürkebarát 2015

Pinot Gris

Somló hill



The wine:



2015 Wine style: dry 22th of September 2015 Alcohol: 14,00% aged in oak Residual sugar: 1,3 g/l February of 2017 $6.4 \, g/l$ Acidity:

2 600 bottle

Tasting notes:

Ripe, pronounced varietal character on the nose, showing fine fruit, followed by spicy and floral character. Compact, complex wine, with a mix of ripe apricot, fig and almond in an exciting combination, accompanied by a creamy finish. The aftertaste recalls notes of oak ageing as well.

An international variety, which appreciates Somló, produces year after year steady, balanced quality. Wellsuited to oak ageing, as this prime example shows as well.

What do we recommend with it?

Honey mustard chicken with pan fried potato, turkey breast rolled in bacon with onion mashed potato, chilled at 16°C.



You can get more information about our vineyards and winemaking, when you visit our winery.

Tornai Tamás, Tornai Eszter, Tornai Anna - owners

Polyák István & Ifj. Kamocsay Ákos winemakers