Top Selection ARANYHEGY JUHFARK 2021





SOMLÓ

THE WINE

Vintage 2021 Wine style dry
Harvest October 9 Alcohol 12.7%
Winemaking aged in oak Residual sugar 1.0 g/l
Acidity 5.1 g/l

TASTING NOTE

Crystal clear pale, yellow color with greenish reflexes. On the nose the wine is also clean and delicate lemon peel and lime with fresh yellow apple. The fruit aromas are completed with the terroir character. The salty mineral style is dominant. On the palate the balanced bone dry sip has medium alcohol and very long aftertaste with he notes promised by the nose.

This wine was born from the vines of the Aranyhegy vineyard, made with carefully selected ripe grapes and gentle processing. Barrel maturation further enriched the flavors, creating this special wine, available in a limited number of bottles.

RECOMMENDED FOOD PAIRINGS

Great accompaniment with some seabass or seafood salads with vinegar.

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