

Estate
PINK PINOT GRIGIO 2022
SOMLÓ

TORNAI
PINCÉSZET



THE WINE

Vintage	2022	Wine style	dry
Harvest	September 16.	Alcohol	13.6%
Winemaking	controlled fermentation protective handling (stainless steel)	Residual sugar	2.5 g/l
		Acidity	6.1 g/l

TASTING NOTE

Crystal clear light salmon color with medium viscosity. On the nose the wine is clean. Rose hip and stem with raspberry leaf. The relevant character of the varietal is not dominant. On the palate the dry sip has medium plus acidity and alcohol. Also, it is more complex with some strawberry and lime notes. It is refreshing and unique aftertaste with some bitter sour cherry core taste as well.

The skin of the Pinot Gris grape is reddish-burgundy, so the rosé color can be extracted with a short skin maceration. Fermented and aged in stainless steel tanks, to preserve the fruitiness. A Pinot Gris with an unusual style, a favorite of young people and summer parties.

RECOMMENDED FOOD PAIRINGS

We recommend it with a not too sweet sour cherry pannacotta.

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 Tornaipince, Eszter Tornaipince, Anna Tornaipince - owners, Zoltán Csonka - winemaker
