

Top Selection GRÓFI HÁRSLEVELŰ 2019

SOMLÓ

TORNAI
PINCÉSZET



THE WINE

Vintage	2019	Wine style	dry
Harvest	October 17	Alcohol	12.6%
Winemaking	aged in oak	Residual sugar	1.3 g/l
		Acidity	6.3 g/l

TASTING NOTE

Its perfumed, intense scent contains all the beauty of the variety. It is mixed with honey, linden flowers and overripe fruits. It is an exciting variety, as it is extremely flattering on the palate, perfumed and aromatic. In addition to the dried fruits, the honey and spicy flavors make it exciting, and the aroma of the oak from barrel aging, is slightly reflected in the background. It has a fruity and long finish.

We harvested the golden-yellow bunches with a low yield, which provide a special sight towards the end of ripening. One of our most exciting varieties, which gives a very special, yet easy-to-love wine .

RECOMMENDED FOOD PAIRINGS

Light, not too sweet desserts, exciting accompaniment to duck liver pate.

AWARDS

Nagy Somló Wine Region 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 Tornaí , Eszter Tornaí , Anna Tornaí - owners, Tamás Mórocz - winemaker