

# Top Selection ILONA OLASZRIZLING 2020 SOMLÓ

TORNAI  
PINCÉSZET



## THE WINE

**Vintage** 2020  
**Harvest** September 21  
**Winemaking** aged in oak

**Wine style** dry  
**Alcohol** 11.6%  
**Residual sugar** 0.8 g/l  
**Acidity** 5.1 g/l

## TASTING NOTE

Crystal clear yellow color with high viscosity. The clean and medium intense nose is relevant to the varietal. The typify bitter almond and pear completed with apple vanilla and some marzipan as well. On the palate the sip is dry with low alcohol and balanced acidity. The long aftertaste is impressive with the shaped barrel notes like warm spices .

We selected the most beautiful grapes of our vineyard in front of the winery into this wine. The oaky maturation gave more richness and excitement, it is worth laying down and age in the bottle, it has a long aging potential.

## RECOMMENDED FOOD PAIRINGS

Suggestion would be a pigeon breast with pear and bulgur.

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