



PREMIUM

Tramini 2022

The wine

Vintage	2022	Wine style	dry
Harvest	September 17	Alcohol	12.9%
Winemaking	stainless steel	Sugar	0.1 g/l
	50% in oak, 8 month	Acidity	5.0 g/l

Tasting note

It is bright straw yellow color shows golden reflections. Its expressive nose alternates between the typical rose petals and honeyed melon. There is no trace of excessive soapiness, and the complexity of the Tramini stands out among the fragrant varieties. Tasted dry, the palate flatters with a lush acidity and playful lime notes. The fresh fruitiness lingers. A well-balanced, clean and elegant wine, less typical of the perfumed varieties.

The Premium wine family is about elegance and balance. This Tramini was born in this way too, with excellent mature ingredients, gentle processing, and partially wood barrel aging. We have created a style that shows the power of Somló with its sophistication and inner values.

Recommended food pairing

Imagine how they pair with a dill and cottage cheese strudel...



Characteristic minerality and especially rich content. Our wines perform excellently at the biggest world competitions year after year. We have been awarded London's International Wine Challenge Trophy Award, the highest recognition of the world's most rigorously judged wine competition, five times.

Tamás Tornai, Eszter Tornai, Anna Tornai - owners, Zoltán Csonka - winemaker

 **TORNAI PINCÉSZET**

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