



SELECTION

Szürkebarát 2022

The wine

Vintage	2022	Wine style	dry
Harvest	September 16	Alcohol	13.2%
Winemaking	aged in oak	Sugar	1.4 g/l
		Acidity	5.5 g/l

Tasting note

With medium deep straw yellow intensity and medium viscosity, it immediately stands out comparing a light pinot grigio. The restrained nose shows first cherry blossom and then slight woody, woody notes. Tasted dry, subtle minerality plays an important role, and the finish is refreshing but complex, with a medium acidity and a strong finish of rocking hops and apple.

This sophisticated Olaszrizling was made from perfectly ripe grapes, by gentle processing and fermentation in steel tanks. An important variety of the wine region, which produces beautiful wine in several ripeness, this style is an excellent choice, pairing with food.

Recommended food pairing

If you haven't tried a Hungarian langosh and wine pairing before, we heartily recommend this wine as the protagonist.



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

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