

**Estate**  
**ZENIT 2022**  
SOMLÓ

**TORNAL**  
PINCÉSZET



## THE WINE

<b>Vintage</b>	2022	<b>Wine style</b>	dry
<b>Harvest</b>	September 7	<b>Alcohol</b>	13.1%
<b>Winemaking</b>	controlled fermentation protective handling (stainless steel)	<b>Residual sugar</b>	5.9 g/l
		<b>Acidity</b>	5.6 g/l

## TASTING NOTE

Light star bright straw yellow color with gold reflexes. The viscosity is higher than medium. The clean and medium plus intense fragrance based on yellow apple, hay, gooseberry, and dried reseda with a hint of yeast. On the palate the sip is dry and refreshing acidity and citrus notes gives the roundness to the aromas promised by the nose. The finish is longer than medium also with a tiny bit of sweetness.

Zenit is one of our light and popular style wines, its freshness and fruitiness makes it easy to love. With this variety we'd like to show that Somló conquers not only with its full bodied, big wines, but also with the easy drinking wine styles.

## RECOMMENDED FOOD PAIRINGS

Chicken breast in almond crust with wild rice and fresh celery on the plate.

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