



SELECTION

Aranyhegy Juhfark

The wine

Vintage	2022	Wine style	dry
Harvest	October 9	Alcohol	13.2%
Winemaking	aged in oak	Sugar	1.0 g/l
		Acidity	5.3 g/l

Tasting note

When poured into the glass, it shows a bright straw yellow colour and above-medium viscosity. The expressive nose is rich and spicy. Anise and cardamom are joined by vanilla and a maturity that belies its vintage. Tasted bone dry. The subtle salty character of the area is mixed with a hint of caramel vanilla. A long and complex finish makes the wine all the more precious.

This wine was born from the vines of the Aranyhegy vineyard, made with carefully selected ripe grapes and gentle processing. Barrel maturation further enriched the flavors, creating this special wine, available in a limited number of bottles.

Recommended food pairing

Its potential really shows with stuffed cabbage.



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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