



THE WINE

Vintage	2023	Wine style	dry
Harvest	September 4	Alcohol	11.7%
Winemaking	controlled fermentation protective handling (stainless steel)	Residual sugar	0.4 g/l
		Acidity	5.6 g/l

TASTING NOTE

Cristal clear straw yellow color and medium viscosity. Fragnant fruity nose and elegant style. The cantaloupe and white flowers than apple will drive your nose. On the palate the wine is dry and with medium acidity the classic touch of mineral character rounded the sip. Medium finish with the delicate taste of white grape.

Irsai Olivér is a trendy, youthful, social wine. Young generations favorite because its fruitness makes it very flattering.

RECOMMENDED FOOD PAIRINGS

Recommended not overchilled on 8-11 degrees celsius for sushi and oriental cousine.

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