



PREMIUM

Juhfark 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

Its clear, medium-intense lemon yellow color is complemented by flashes of gold. It has a high viscosity and its more restrained nose gradually opens up to show more and more of the gooseberry, lime zest and flinty character that is so typical of the basaltic subsoil of the region. Tasted in a balanced palate, the higher acidity is nicely rounded by a subtle sweetness.

Our Premium Juhfark is one of the prides of our winery. We aim to create a wine from the main variety of the wine region that is not only exciting to enjoy on its own but also plays an important role on restaurant tables.

Recommended food pairing

It really comes into its own when served with cabbage stews and sauces with more acidic flavours. It is recommended to drink at 7-11 degrees, but it is worth waiting for it to warm up slowly in the glass and show its new face minute by minute.



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

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