

Top Selection APÁTSÁGI FURMINT 2021 SOMLÓ

TORNAI
PINCÉSZET



THE WINE

Vintage 2021
Harvest October 22
Winemaking aged in oak

Wine style dry
Alcohol 13.7%
Residual sugar 1.5 g/l
Acidity 6.8 g/l

TASTING NOTE

Cristal clear pale gold color with straw yellow reflexes. High viscosity and intense ripen character. Dried flowers yellow apple and herbal notes. On the palate the sip is complemented with nice balance between the high acidity and barrel sweetish tastes. In the long finish we're able to receive some apricot and pear as well.

A wine with great aging potential, which is a great example of the good furmint. Its main virtue is that it can be a rich wine so that harmony and elegance already shaped in. It is worth keeping for years, it has a long aging period.

RECOMMENDED FOOD PAIRINGS

Recommended on 9-12 degrees celsius with forest mushrooms or wild boar paté.

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
