

# Top Selection GRÓFI JUHFARK 2020 SOMLÓ

TORNAI  
PINCÉSZET



## THE WINE

<b>Vintage</b>	2020	<b>Wine style</b>	dry
<b>Harvest</b>	September 23	<b>Alcohol</b>	12.7%
<b>Winemaking</b>	aged in oak	<b>Residual sugar</b>	1.2 g/l
		<b>Acidity</b>	4.6 g/l

## TASTING NOTE

Star bright deep straw color with light golden flashes. Beautiful viscosity in the glass. Clean and delicate fragrance with tropical fruits and warm spices like vanilla, cinnamon, nutmeg and anis as well. On the palate the dry and round full bodied style is almost obvious from the nose. The sophisticated barrel use guarantees the complexity and pleasant tannin structure of the wine.

Every year we make one of the top wines of our winery from the Grófi vineyard, from the harvest of selected- and overripe grapes. The low yield provides a concentrated grape, followed by a long barrel maturation after barrel fermentation. With a bottle aging, we get even more matured and more complex wine .

## RECOMMENDED FOOD PAIRINGS

We would recommend to aged cheeses. With the slightly salty character goes well with mimolette or comté as well.

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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

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