

# ARANYKÖNNY 2022

SOMLÓ

TORNAI  
PINCÉSZET



## THE WINE

<b>Vintage</b>	2022	<b>Wine style</b>	sweet
<b>Harvest</b>	December 13. 2022	<b>Alcohol</b>	12.0%
<b>Winemaking</b>	stainless steel	<b>Residual sugar</b>	85.2 g/l
		<b>Acidity</b>	7.6 g/l

## TASTING NOTE

Crystal clear golden color with high viscosity in the glass. It is the message that we have something unique in the bottle. The clean medium intensity nose is not intrusive. White flowers, blossoms and petals but there is the peach and mineral character also. On the palate the sweet sip is framed with high acidity and medium alcohol and body. The promised notes by the nose are completed with peach and candied lemon and lemon peel. In the medium length aftertaste there is orange oil as well.

The over-matured clusters were macerated in the wine press for an entire night. Thanks to this method not only sugar, but also very special flavors added complexity to the must. After the fermentation, filtration and wine conditioning, the wine was shortly bottled to preserve its inimitable taste.

## RECOMMENDED FOOD PAIRINGS

We would suggest this balanced and unique style wine with a traditional Hungarian dessert the Gundel pancake.

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