

Estate
OLASZRIZLING 2022
SOMLÓ

TORNAI
PINCÉSZET



THE WINE

Vintage	2022	Wine style	dry
Harvest	September 19	Alcohol	12.3%
Winemaking	controlled fermentation protective handling (stainless steel)	Residual sugar	0.8 g/l
		Acidity	5.6 g/l

TASTING NOTE

Pale yellow almost water clean color with light green flashes. Medium plus viscosity sends note regarding the quality of the wine. On the nose the most characteristic note from Somló the wet stone and cool fragrance is dominant. Also, the varietal specific style is coming. The bitter almond and green apple character rounded by white flower blossom notes. On the palate we got lighter style in terms of the body than we would expect as per the nose.

One of our most popular grape varieties in a modernized style. In Somló it is usually made in a more serious, often oaky style, so it must be like a fresh breath of air in a warm summer evening.

RECOMMENDED FOOD PAIRINGS

An exciting, versatile wine that can be a perfect company next light salads with balsamic vinegar.

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