

# Premium FURMINT 2022

SOMLÓ

TORNAI  
PINCÉSZET



## THE WINE

<b>Vintage</b>	2022	<b>Wine style</b>	dry
<b>Harvest</b>	September 28	<b>Alcohol</b>	12.9%
<b>Winemaking</b>	stainless steel 50% in oak, 8 month	<b>Residual sugar</b>	1.4 g/l
		<b>Acidity</b>	6.1 g/l

## TASTING NOTE

Clean pale straw yellow color with golden reflexes. Medium plus viscosity. The relevant mineral character in the nose is completed with white chocolate and gooseberry and a hint of wild pear. On the palate the wine is dry with high acidity combined with salty mineral character. Elegant white wine with medium plus aftertaste with a light bitter character combined. The whole sip is relevant to the Somló and the furmint varietal too.

By making this Premium Furmint we are focusing on the perfect balance of stainless steel and oakey characters. Our purpose is to make a good gastro wine, which is perfect with pairing with food. Harvested from our best selected vineyards on a perfect ripeness, which was matured with a gentle winemaking, to bottle in a perfect condition to show the world what a Somló Furmint is really capable of.

## RECOMMENDED FOOD PAIRINGS

Recommended with oyster or prawn salad.

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