



PREMIUM

Hárslevelű 2021

The wine

Vintage	2021	Wine style	dry
Harvest	September 19	Alcohol	11,9 %
Winemaking	stainless steel 50% in oak, 8 month	Sugar	1.0 g/l
		Acidity	6.5 g/l

Tasting note

The variety which is so kind to our heart is dressed up like Somló. It is characterized by a bright straw yellow color and legs that run evenly down the inner walls of the glass.

In addition to its high viscosity and crystal clear color, its bright floral, acacia and lime honey nose, mixed with dried flowers and pleasant vanilla, show a unique salty-sweet character.

Tasted bone dry, the salty, mineral character is strong. With a medium alcohol sensation, the wine is balanced and has a long finish. The finish is dominated by peach and ripe lemon.

Recommended food pairing

Excellent harmony of flavors with green pesto dishes and fish with more intense flavors. It is recommended between 9 and 12 degrees Celsius.



Characteristic minerality and especially rich content. Our wines perform excellently at the biggest world competitions year after year. We have been awarded London's International Wine Challenge Trophy Award, the highest recognition of the world's most rigorously judged wine competition, five times.

Tamás Tornaipince, Eszter Tornaipince, Anna Tornaipince - owners, Zoltán Csonka - winemaker

 **TORNAI PINCÉSZET**

8478 Somlójenő, Somló hegy 1242. info@tornaipince.hu tornaipince.hu

Éva Dományházi
edomanyhazi@tornaipince.hu
+36 70 339 9896

