

Top Selection TRAMINI 2021

SOMLÓ

TORNAI
PINCÉSZET



THE WINE

Vintage 2021
Harvest September 23
Winemaking aged in oak

Wine style dry
Alcohol 13.0%
Residual sugar 1.0 g/l
Acidity 5.9 g/l

TASTING NOTE

Crystal clear straw yellow color with golden reflexes. Expressive clean nose with flint dried apricot and herbs. On the palate the wine is clean. Medium acidity and elegant mineral notes. In the long aftertaste the flower is dominant.

In the most outstanding vintages, we make TOP category wines from carefully-selected grapes. Its floral fragrances and spiciness make it easy to recognize and to love.

RECOMMENDED FOOD PAIRINGS

It offers a long lasting experience when consumed on its own, but it can also be paired with spicy Asian cuisine or Hungarian dishes .

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, Tamás Mórocz - winemaker