



PREMIUM

Furmint 2023

The wine

Vintage	2023	Wine style	dry
Harvest	October 9	Alcohol	13.6%
Winemaking	stainless steel 50% in oak, 8 month	Sugar	1.7 g/l
		Acidity	7.0 g/l

Tasting note

A beautiful example of the unadulterated Hungarian variety. Its pale golden color and beautifully flowing legs are a hint of its body. Its ripe, expressive nose has notes of warm herbs and yellow apple compote, replacing the waxy, dried herbal bouquet. The dry, mouth-filling palate engages the senses with high acidity and the flavors promised in the nose. The minerality of Somló Hill, subtle saltiness and slight vanilla accompany a long, elegant sip that finishes with a moderate sense of alcohol. A real wine experience despite its youth.

Our premium Furmint seeks the perfect harmony between tank and barrel aging. The goal is to create a gastronomic wine that pairs well with various dishes. Harvested from our best vineyards at perfect ripeness, the wine is gently handled and aged to capture the best expression of a true Somlói Furmint.

Recommended food pairing

If you're looking for a great food and wine pairing, smoked pork toast should come to mind. It's OK to drink it less chilled. The ideal temperature for it is 12-14 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 Tornai, Eszter Tornai, Anna Tornai - 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

