



PREMIUM

Juhfark 2024

The wine

Vintage	2024	Wine style	dry
Harvest	September 1	Alcohol	13.5%
Winemaking	stainless steel	Sugar	1.1 g/l
	50% in oak, 8 month	Acidity	5.1 g/l

Tasting note

Pale gold with deep straw glints. High viscosity and a concentrated, ripe bouquet. Alongside noble botrytis notes, aromas of chestnut and peach compote rise from the glass, touched by vanilla. On the palate it is dry, with lively acidity, moderate body and a gentle warmth of alcohol. Flavors mirror the nose and add gooseberry and nutty tones, made more complex by quince.

Our Premium Juhfark is one of the prides of our winery. We aim to create a wine from the main variety of the wine region that is not only exciting to enjoy on its own but also plays an important role on restaurant tables.

Recommended food pairing

Superb with goose- or duck leg; the bright acidity loves braised red cabbage. Enjoy at 12-13 °C.



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

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