



SELECTION

# Aranyhegy Juhfark 2023

## The wine

<b>Vintage</b>	2023	<b>Wine style</b>	dry
<b>Harvest</b>	October 6	<b>Alcohol</b>	15.7%
<b>Winemaking</b>	aged in oak	<b>Sugar</b>	2.0 g/l
		<b>Acidity</b>	7.7 g/l

## Tasting note

As the quality cork is drawn, a crystalline golden hue and high viscosity greet the eye. An intense, ripe bouquet marries honey, elderflower cordial and herbal tones with sweet-tinged vanilla, a touch of salt and sandalwood. The palate mirrors this complexity: brisk acidity, a poised mid-weight body and well-integrated warmth lend elegance. Dry yet lively, it unfolds the full complexity of the terroir with polished maturity. Beyond walnut, pecan and vanilla, notes of pear and sesame appear. Spiciness and ripe fruit carry a long, echoing finish. Decant briefly and enjoy at 13–14 °C to savor the interplay of aromas and flavors.

This wine was born from the vines of the Aranyhegy vineyard, made with carefully selected ripe grapes and gentle processing. Barrel maturation further enriched the flavors, creating this special wine, available in a limited number of bottles.

## Recommended food pairing

Pair with game birds or boldly flavored seafood.



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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