



SELECTION

Grófi Háslevelű 2022

The wine

Vintage	2022	Wine style	dry
Harvest	October 3	Alcohol	13.2%
Winemaking	aged in oak	Sugar	1.0 g/l

Acidity 5.6 g/l

Tasting note

We believe in Háslevelű. Its bright straw-yellow color is enlivened by golden reflections. The pronounced viscosity reveals its high extract content. The expressive nose is distinguished by a subtle smokiness, complemented by linden blossom and lime flower aromas. On the palate, the wine is dry, yet the moderate residual sugar and the region's characteristic minerality lend it a refreshing, vibrant character. The delicate oak aging is evident in notes of vanilla and a touch of warm spice, accompanied by hints of chamomile and yellow apple. The long, lingering finish is marked by both smokiness and fruitiness in perfect harmony. Elegant, complex, and persistent.

We harvested the golden-yellow bunches with a low yield, which provide a special sight towards the end of ripening. One of our most exciting varieties, which gives a very special, yet easy-to-love wine .

Recommended food pairing

An excellent companion to characterful, grilled goat cheeses.

Awards

- **Mundus Vini**
Gold—2025
- **National Wine Competition**
Gold—2025



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

