



ORANGE HÁRSLEVELŰ

Somlo, Hungary

Tornai Pincészet

www.tornaipince.hu

Method & Production

Estate-grown Hárslevelű grapes are harvested by hand and left to macerate on their skins for three weeks, developing colour, texture and aromatic complexity. Fermentation takes place in oak barrels using selected yeasts, followed by six months of ageing on the lees. The wine is gently fined and filtered before bottling and spends a further three months maturing in bottle before release.

Tasting Notes

Aromatic and intriguingly savoury, with notes of Earl Grey tea, dried peach, wild herbs and a gentle hint of toasted seeds. Textured and complex, balancing ripe stone fruit with subtle tannic grip and a lingering, herbal finish.

Food Matching

Roast poultry, grilled vegetables, hard cheeses and anything packed with herbs and spice work really well.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Orange Wine										
TO0525	Orange Hárslevelű	Hárslevelű	2025	14.5%	Screw Cap	6x0.75lt	No	No	No	No