



PREMIUM FURMINT NAGY SOMLÓI

Somlo, Hungary

Tornaï Pincészet

www.tornaipince.hu

Method & Production

The Furmint grapes are hand-harvested from 20-year-old vines. The grapes are pressed and transferred to stainless steel for fermentation. Post fermentation 50% of Tornaï's Premium Furmint is aged in 500 L Hungarian oak, on the lees, for 3 months, and 50% remains stainless steel. After which the two wines are blended and given time to harmonize and settle before bottling.

Tasting Notes

Stone fruits on the nose, followed by citrus, and a crushed stone character. Subtle integration of oak. Typicity, vibrant palate, minerality, rich fruit, and a touch of creamy oak on the finish.

Food Matching

Caesar salad, poultry, and creamy pasta dishes.



Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TO0623	Premium Furmint Nagy SomlóI	Furmint	2023	13.0%	Screw Cap	6x0.75lt	No	No	Yes	No