



PREMIUM FURMINT NAGY SOMLÓI

Somlo, Hungary

Tornai 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 Somló | Furmint | 2023 | 13.0% | Screw Cap | 6x0.75lt | No | No | Yes | No |