



## PREMIUM FURMINT NAGY SOMLÓI

Somlo, Hungary

Tornai Pincészet



[www.tornaipince.hu](http://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 Tornai'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
<b>White Wine</b>										
TO0623	Premium Furmint Nagy Somlói	Furmint	2023	13.0%	Screw Cap	6x0.75lt	No	No	Yes	No