



# 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 |
|------------|-----------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine |                             |               |         |         |              |           |         |            |       |         |
| TO0622     | Premium Furmint Nagy SomlóI | Furmint       | 2022    | 13.0%   | Screw Cap    | 6X0.75lt  | No      | No         | Yes   | No      |