



FURMINT SOMLÓI APÁTSÁGI

Somlo, Hungary

Tornai Pincészet

www.tornaipince.hu



Method & Production

Apátsági is the name of one of Somlo's historic single vineyards, where Tornai take their top Furmint grapes from for this wine. The grapes are carefully selected and hand-harvested mid-October. Fermentation in stainless steel. The wine is aged in second use 500L Hungarian oak for 10 months. After bottling, it matures for a further 5 months before it can be released.

Tasting Notes

The nose is defined by minerality, citrus, gooseberry, and peach aromas. On the palate, it is rich, full-bodied, and ripe. Fruit flavors of bruised apple, pear, and citrus and joined by very well-integrated oak flavor. Very well-balanced and harmonious. An example of just how great Furmint can be! It has huge potential for age also.

Food Matching

A perfect choice for sushi, Caesar salad, and grilled vegetables.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TO0719	Furmint Somlói Apátsági	Furmint	2019	13.0%	Cork	6X0.75lt	No	No	Yes	No