



## FURMINT SOMLÓI APÁTSÁGI

Somlo, Hungary  
Tornai Pincészet



[www.tornaipince.hu](http://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
<b>White Wine</b>										
TO0719	Furmint Somlói Apátsági	Furmint	2019	13.0%	Cork	6X0.75lt	No	No	Yes	No