

PRÉMIUM Hárslevelű 2015

Somló hill

TORNAI
PINCÉSZET



The wine:

Vintage:	2015.	Wine style:	dry
Date of harvest:	12-15th of October 2015	Alcohol:	11,72%
Winemaking:	stainless steel	Residual sugar:	1,1 g/l
	50% in oak, 8 month	Acidity:	5,7 g/l

Tasting notes:

It has a straw-yellow colour, moves „oilily” in the glass. Honey-like, vibrant. flower-like aromas appear in fragrance, with the background of low-key of wooden barrel. dull notes. It opens with a rich flavor of high quality, with extremely complex diversity.

Overripened dried fruits, honey, sophisticated, elegant tannins blend in the mouth. Mature acids, creaminess make a long-lasting joy after a sip. Hárslevelű is one of the favorite kind for us, so it can be pleasingly fruity, while maintaining its seriousness and elegance.

What do we recommend with it?

At the temperature of 12-14 C ° it is well recommended with spicy roasts and Asian cuisine.

You can get more information about our vineyards and winemaking, when you visit our winery.

Tamás Tornaí , Eszter Tornaí,
Anna Tornaí - owners
István Polyák & Ákos Kamocsay- winemakers