

# Apátsági Furmint 2015

Somló hill

TORNAL  
PINCÉSZET

## The wine:

Vintage:	2015	Wine style:	dry
Date of harvest:	13th of October 2015	Alcohol:	13,50%
Winemaking:	aged in oak	Residual sugar:	0,7 g/l
Date of bottling:	February of 2017	Acidity:	6,4 g/l
Bottled quantity:	3 300 bottle		

## Tasting notes:

Lavender, dried fruit and overripe tone are dominating the nose. Aroma of oak ageing in combination with characterful minerality, followed by ripe fruit, apple, pear and good acidity, that supports the back of the wine. The long finish with complexity points to an exciting wine with outstanding ageability.

Our most well-known Hungarian variety, harvested from an outstanding vineyard. The Furmint is capable of showing a very rich aroma world with such a strict yield control, the ageing potential adds further to the excitement.

## What do we recommend with it?

Vegetable ragout (letcho) with pork chop, chicken Kiev, pork stew a la Bakony.



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

Tornai Tamás, Tornai Eszter, Tornai Anna - owners

Polyák István & Ifj. Kamocsay Ákos - winemakers