



ARANYHEGY JUHFARK 2013

TORNAI WINERY

0,75l

DESCRIPTION

Type of the wine: **WHITE, DRY**

Grape variety: **100% JUHFARK**

Sugar / alcohol content: **1,8 g/l 14,46 %**

Terroir, vineyard: **SOMLÓ-HILL**

Training system: **MEDIUM CORDON**

Harvest: **Hand harvested. Selected by hand on the field. Only the best clusters goes into this single vineyard wine.**

Technology: **Aged in oak**

Temperature: **12–14 °C**

Food pairing: **GRILLED CHEESE AND STRONGLY FLAVOURED SPICY MEAT DISHES.**

Description: **True terroir wine, through which reflects very well the power of Somló. Plenty of minerality on the nose, harmonious fruit in the background in combination with oakiness. Very rich on the palate, compact. The character of the soil is well mirrored, which is enriched by the oaky and Very rich on the palate, compact. The character of the soil is well mirrored, which is enriched by the oaky and ripe fruit flavours in the backdrop.**

Available quantity: **2.992 BOTTLES**

Ex-cellar price : **3.800 HUF / 14 EUROS**

Results: **BERLINER WINE TROPHY 2016 - GOLD
FINGER LAKES USA 2016 - BRONZE
CHALLENGE INTERNATIONAL DU VIN 2016 - SILVER**

