HOUSE OF TOWNEND

Talisman Grüner Veltliner

Price	£9.19
Code	TALI035

A beautiful dry wine made from the late ripening Grüner Veltliner grape. Aromas of citrus fruit and green herbs with nuances of white pepper and warm spice. A bit of a bargain, and a sign of just how good Hungarian wine can be.

Tasting Notes:

Dry in style, this Grüner Veltliner has bright aromas of citrus fruit and green herbs balanced with white pepper and warm spice.



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Specification	
Vinification	A late ripening grape. The grapes for this beautiful wine are harvested from some of the best wine growing regions in Hungary. The terrain and climate of Hungary provide perfect growing conditions for Grüner Veltliner. The grapes are then fermented in stainless steel tanks for 8 days at 15 - 17 degrees to enhance the freshness of the citrus fruit flavours.
ABV	11.5%
Size	75cl
Drinking Window	Drink now
Country	Hungary
Region	Tokay
Type	White Wine
Grapes	Grüner Veltliner
Vintage	2025
Style	Dry
Body	Elegant, crisp and delicate
Producer	Törley Wine
Producer Overview	Törley is the leading Sparkling Wine producer in Hungary. It was founded by József Törley in 1882 in Budafok and over the course of history became one of the leading sparkling wine producers in Europe. The Talisman range of wines comes from this highly regarded producer, and, as well as Bull's Blood, we also stock a Dry Furmint and Grüner Veltliner under the same label.
Closure Type	Screw Cap
Food Matches	A sophisticated choice for an aperitif and the perfect accompaniment to spicy Asian food and delicate sashimi. Grüner Veltliner had a reputation for being a particularly food-friendly wine.
Press Comments	Brian Elliott, Daily Record, April 2019: This is a marriage between a well-known Hungarian sparkling wine producer (Törley) and a grape variety we usually associate with Austria. In fact, Gruner (under its local name) has a long, successful history in Hungary and versions from there are often less expensive than those from Austria. This delightful example has rounded apple and melon fruit with crisp lemon acidity, appealing freshness and a flinty mineral background.