



ZSADÁNYI

TÁLLYA WINES TAGJA



TKJ ROSÉ SPARKLING WINE

Vintage:	2016
Category:	off-dry
Variety:	furmint, hárslevelű, pinot noir
Location:	Tálya
Vineyard:	a blend of various vineyards
Yield:	60 q/ha
Training System:	mid height cordon
Harvest Date:	August 11.
Vinification:	our primary consideration when choosing harvest date is to preserve freshness, fruit and lively acidity. The grapes are pressed immediately upon arrival at the cellar and then we commence with the controlled fermentation which is followed by ageing in stainless steel containers all in order to preserve as much fruit character as possible.
Tasting Notes:	bubbles raspberry lively A sparkling rosé enlivened by tiny, smooth bubbles. Aromas reminiscent of red and black berries like raspberries, cherries and blackberries. Light body, low alcohol, a round structure. A wine that can be consumed on its own, a life-enhancing experience. (November 2017)
Alcohol:	12 % V/V
Acidity:	6,5 g/l
Residual Sugar:	12 g/l
Sugar-free Extract:	21 g/l
Bottle Size:	0,75 l