



ZSADÁNYI

TÁLLYA WINES TAGJA



TOKAJI ASZÚ 6 PUTTONYOS

Vintage:	2010
Category:	sweet
Variety:	furmint, hárslevelű
Location:	Tállya
Vineyard:	a blend of several vineyards
Yield:	30 q/ha
Training System:	head-training and mid height cordon
Harvest Date:	at various times with the final harvest on October 10
Vinification:	the aszú berries were collected from several first class vineyards and then soaked in still fermenting must produced by pressing healthy and shrivelled berries. The length of soaking is decided by tasting but it never exceeds 24 hours. To achieve topmost quality all the juice gained after pressing is used without any dilution. Fermented and aged in used 220 liter barrels.
Tasting Notes:	velvety rich tropical fruits Golden yellow with orange reflexes. The nose is dominated by hints of honey and dried fruits accompanied by a gentle spiciness. A linear, racy acidity enlivenes the palate which is then made velvety by residual sugar and the alluring aromas of passion fruit, mangoes and citrus. (September 2017)
Alcohol:	11 % V/V
Acidity:	12 g/l
Residual Sugar:	192 g/l
Sugar-free Extract:	65 g/l
Bottle Size:	0,5 l