



ZSADÁNYI

TÁLLYA WINES TAGJA



TOKAJI FURMINT CSATORNYA

Vintage:	2012
Category:	dry
Variety:	furmint
Location:	Tállya
Vineyard:	Csatornya
Yield:	40 q/ha
Training System:	head-training and mid height cordon
Harvest Date:	September 14.
Vinification:	healthy grapes are destemmed and crushed followed by partial soaking and gentle pressing. 400 l vats of various ages made by different coopers are used for fermentation which takes place at a regulated temperature. The wine is left on its fine lees until the end of winter and then the ageing is continued in barrels until bottling in the summer.
Tasting Notes:	egyenes acidity spices This wine of golden colour displays aromas of sweet spices and beeswax with additional notes of yellow stone fruits. The aromas complement a structure based on bright acidity. A linear, confident wine of strong character. (September 2017)
Alcohol:	13 % V/V
Acidity:	6 g/l
Residual Sugar:	1 g/l
Sugar-free Extract:	20 g/l
Bottle Size:	0,75 l