



ZSADÁNYI

TÁLLYA WINES TAGJA



TOKAJI FURMINT GÖRBE

Vintage:	2013
Category:	dry
Variety:	furmint
Location:	Tállya
Vineyard:	Görbe
Yield:	40 q/ha
Training System:	head-training and mid height cordon
Harvest Date:	September 23.
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 lees until the end of winter and then the ageing is continued in barrels until bottling in the summer.
Borleírás:	round concentrated quince A wine of deep straw yellow hue displaying aromas of quince and pear complemented by notes of roasted oilseeds reflecting the oak ageing. Full bodied with matching acidity recalling hints of citrus. A concentrated, dense and flavoursome furmint. (September 2017)
Alcohol:	14 % V/V
Acidity:	8 g/l
Residual Sugar:	1 g/l
Sugar-free Extract:	21 g/l
Bottle Size:	0,75 l