



ZSADÁNYI

TÁLLYA WINES TAGJA



TOKAJI HÁRSLEVELŰ

Vintage:	2012
Category:	dry
Variety:	hárslevelű
Location:	Táallya
Vineyard:	a blend of various vineyards
Yield:	40 q/ha
Training System:	head-training and mid height cordon
Harvest Date:	September 24.
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.
Tasting Notes:	mature pears honey A pale golden yellow wine with a nose offering the variety's typical notes of honey and beeswax coupled with the extra depth of bottle ageing. The palate is dense with good weight displaying aromas of yellow stone fruits and hints of spice. A rich and mature wine. (September 2017)
Alcohol:	13 % V/V
Acidity:	5 g/l
Residual Sugar:	5 g/l
Sugar-free Extract:	21 g/l
Bottle Size:	0,75 l