



ZSADÁNYI

TÁLLYA WINES TAGJA



TOKAJI DRY SZAMORODNI

Vintage:	2010
Category:	dry
Variety:	furmint, hárslevelű
Location:	Tállya
Vineyard:	a blend of various vineyards
Yield:	40 q/ha
Training System:	head-training and mid height cordon
Harvest Date:	September 26.
Vinification:	the bunches chosen for this dry szamorodni contained shrivelled and aszú berries up to 10-15%. After soaking for 14-16 hours the grapes are gently pressed and then the wine is fermented and aged for at least 18 months in 220 l barrels.
Tasting Notes:	effortless bright citrus A pale yellow wine showing aromas of dried fruits, quince and citrus complemented by less prominent hints of spices reflecting the barrel and bottle ageing. The dominant feature of the structure is the bright acidity that makes the wine elegant and firm. (September 2017)
Alcohol:	14 % V/V
Acidity:	8 g/l
Residual Sugar:	7 g/l
Sugar-free Extract:	32 g/l
Bottle Size:	0,5 l