



# ZSADÁNYI

TÁLLYA WINES TAGJA



## TKJ TOKAJI FURMINT

<b>Vintage:</b>	2015
<b>Category:</b>	dry
<b>Variety:</b>	furmint
<b>Location:</b>	Tállya
<b>Vineyard:</b>	a blend of various vineyards
<b>Yield:</b>	60 q/ha
<b>Training System:</b>	mid height cordon
<b>Harvest Date:</b>	September 28-29.
<b>Vinification:</b>	right after arriving in the cellar healthy bunches are destemmed and gently pressed. To preserve the fresh and fruity scents and aromas the juice goes through controlled fermentation and 80% is aged in stainless steel tanks. The rest is aged in used barrels.
<b>Tasting Notes:</b>	<b>supple   citrus   peaches</b> A wine of lemon yellow hue. While the nose is dominated by notes of peaches, the palate also offers grapefruit and citrus. This is a lithe wine with moderate alcohol. Medium high acidity gives the wine some firmness and character. (September 2017)
<b>Alcohol:</b>	12,5 % V/V
<b>Acidity:</b>	6 g/l
<b>Residual Sugar:</b>	8 g/l
<b>Sugar-free Extract:</b>	19 g/l
<b>Bottle Size:</b>	0,75 l