



ZSADÁNYI

TÁLLYA WINES TAGJA



TKJ FURMINT DRY 2016

Vintage:	2016
Category:	brut
Variety:	furmint
Location:	Tálya
Vineyard:	a blend of various vineyards
Yield:	60 q/ha
Training System:	mid height cordon
Harvest Date:	October 8.
Vinification:	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.
Tasting Notes:	supple citrus peaches A colour of light straw-yellow. On the nose it displays white peaches and notes of herbs. The palate is characterized by light body, low alcohol and zesty acidity and the aromas of the nose are complemented by green apples and grapefruit. The refreshing side of furmint. (November 2017)
Alcohol:	12 % V/V
Acidity:	7 g/l
Residual Sugar:	4,6 g/l
Sugar-free Extract:	20,7 g/l
Bottle Size:	0,75 l