



ZSADÁNYI

TÁLLYA WINES TAGJA



TKJ TOKAJI FURMINT SWEET

Vintage:	2015
Category:	sweet
Variety:	furmint
Location:	Táallya
Vineyard:	a blend of various vineyards
Yield:	55 q/ha
Training System:	mid height cordon
Harvest Date:	October 12-14.
Vinification:	this is a wine made from late harvested bunches of grape containing both healthy and shrivelled berries. A gentle pressing is followed by fermentation in stainless steel tanks with temperature control to preserve the primary aromas. The wine then is aged in stainless steel tanks.
Tasting Notes:	tropical fruit sweet refreshing A wine of lemon yellow hue with a nose redolent of peaches, pears, mangoes and pineapple. On the palate it is lively with the acidity brightening up the sweetness of residual sugar and offers aromas reminiscent of the nose. The finish is spicy with hints of beeswax. (September 2017)
Alcohol:	9,5 % V/V
Acidity:	6 g/l
Residual Sugar:	77 g/l
Sugar-free Extract:	30 g/l
Bottle Size:	0,75 l