



ZSADÁNYI

TÁLLYA WINES TAGJA



TKJ TOKAJI BRUT PEZSGŐ (SPARKLING WINE)

Vintage:	2016
Category:	brut
Variety:	80% hárslevelű, 20% furmint
Location:	Tálya
Vineyard:	a blend of various vineyards
Yield:	60 q/ha
Training System:	mid height cordon
Harvest Date:	August 15.
Vinification:	the grapes intended for our sparkling wine are always harvested first in order to preserve the bright acidity and to prevent undesirable sugar build-up. After destemming and a rapid pressing the juice goes through controlled fermentation with yeast specially developed for sparkling wines. Bottling is done after a few months of ageing in tanks. This is a méthode traditionnelle sparkling wine so it is kept on its lees for about a year and then it's disgorged before it's ready to sell.
Tasting Notes:	peach bubbles creamy This is a méthode traditionnelle brut sparkling wine made from hárslevelű and furmint. Colour is hay yellow, the nose is intense primarily showing notes of white flesh stone fruits. The palate offers pears, peaches and apples accompanied by hints of vanilla, spices and peach blossom. The mouthfeel is round and balanced with creamy bubbles and a delicate sense of citrus character in the background.
Alcohol:	13 % V/V
Acidity:	6,5 g/l
Residual Sugar:	10 g/l
Sugar-free Extract:	20,5 g/l
Bottle Size:	0,75 l