



# ZSADÁNYI

TÁLLYA WINES TAGJA



## TOKAJI ASZÚ 6 PUTTONYOS

<b>Vintage:</b>	2013
<b>Category:</b>	sweet
<b>Variety:</b>	furmint, hárslevelű
<b>Location:</b>	Tállya
<b>Vineyard:</b>	a blend of various vineyards
<b>Yield:</b>	30 q/ha
<b>Training System:</b>	head-training and mid height cordon
<b>Harvest Date:</b>	10 September – 29 October
<b>Vinification:</b>	the aszú berries were collected from several first class vineyards and then soaked in still fermenting must produced by pressing healthy and shrivelled berries. The length of soaking is decided by tasting but it never exceeds 24 hours. To achieve topmost quality all the juice gained after pressing is used without any dilution. Fermented and aged in used 220 liter barrels.
<b>Tasting Notes:</b>	<b>sophisticated   apricot   flavoursome</b> A wine worth taking your time with; the nose reveals layer after layer of aromas. First flowers then mangoes, papaya and dried apricots which return on the palate as well. This aszú of lemon yellow hue is sophisticated and refreshing despite its considerable weight. Round with a good depth of flavour supported by vibrant acidity and rounded off with a long finish. (September 2017)
<b>Alcohol:</b>	9,5 % V/V
<b>Acidity:</b>	8 g/l
<b>Residual Sugar:</b>	179 g/l
<b>Sugar-free Extract:</b>	46 g/l
<b>Bottle Size:</b>	0,5 l