



ZSADÁNYI

TÁLLYA WINES TAGJA



TOKAJI FURMINT CSATORNYA

Vintage:	2013
Category:	dry
Variety:	furmint
Location:	Tállya
Vineyard:	Csatornya
Yield:	40 q/ha
Training System:	head-training and mid height cordon
Harvest Date:	September 10.
Vinification:	healthy grapes are destemmed and crushed followed by partial soaking and gentle pressing. 400 l vats of various ages made by different coopers are used for fermentation which takes place at a regulated temperature. The wine is left on its lees until the end of winter and then the ageing is continued in barrels until bottling in the summer.
Tasting Notes:	direct elegant citrus A wine of straw yellow hue with notes of quince and apricots on the nose. The palate is dominated by complex notes of citrus and a closely interacting direct acidity. An expressive and elegant wine with a structure suggesting long life ahead. (September 2017)
Alcohol:	12 % V/V
Acidity:	9 g/l
Residual Sugar:	1 g/l
Sugar-free Extract:	23 g/l
Bottle Size:	0,75 l