



ZSADÁNYI

TÁLLYA WINES TAGJA



TOKAJI FURMINT GÖRBE

Vintage:	2012
Category:	dry
Variety:	furmint
Location:	Tállya
Vineyard:	Görbe
Yield:	40 q/ha
Training System:	head-training és mid height cordon
Harvest Date:	September 21.
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.
Borleírás:	round sweet spices beeswax The wine shows a golden hue. The nose is redolent of primary notes of apples and pears complemented by the smoky, toasty, sweet spices aromas of oak ageing. The nose and flavour profile is matched by a palate of weight and substance coupled with mid-level alcohol. (September 2017)
Alcohol:	13,5 % V/V
Acidity:	6 g/l
Residual Sugar:	0 g/l
Sugar-free Extract:	21 g/l
Bottle Size:	0,75 l