



ZSADÁNYI

TÁLLYA WINES TAGJA

TOKAJI FURMINT HASZNOS

Vintage:	2015
Category:	dry
Variety:	furmint
Location:	Tállya
Vineyard:	Hasznos
Yield:	40 q/ha
Training System:	head-training
Harvest Date:	September 29.
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:

ripe | spices | quince

A wine of straw yellow colour with the sweet aromas of exotic spices like cinnamon, star anise and vanilla. These notes are complemented by ripe fruit flavours mainly quince, pears and peaches. The alluring aromas are supported by a substantial body, balanced alcohol and firm acidity. (September 2017)

Alcohol:	13,5 % V/V
Acidity:	6 g/l
Residual Sugar:	1 g/l
Sugar-free Extract:	20 g/l
Bottle Size:	0,75 l

