



PANNONHALMI  
F·Ő·A·P·Á·T·S·Á·G  
A.D. 996

## PANNONHALMI TRICOLLIS 2020 white

### Wine

Name: Pannonhalmi Tricollis  
quality dry white wine with PDO  
Vintage: 2020  
Quantity: 105,000 bottles

### Terroir

Vineyard: Packalló, Tavaszo, Széldomb  
Soil: sand and loess soil, white and red clay, brown woodland soil  
Exposure: plateau, south and south-west slopes

### Grape

Variety: 45% welschriesling, 30% rheinriesling,  
15% gewürztraminer, 10% pinot blanc  
Plantation: 2001-2007  
Density: 5210 vines/ha  
Training: Guyot, low cordon  
Harvest: between 7 and 18 September 2020

### Vinification

The selected grapes are harvested in biological ripeness and then they are destemmed, crushed and pressed except Gewürztraminer that has a one-day-long cold maceration before being pressed. Following settling and clearing the juices are fermented by specific yeast cultures under controlled temperature conditions. The rapid, oxygen-free processing technology makes it possible to transfer the primary characteristics of the grape juices into the wine.

### Description

Due to its strict technological processing, this wine delivers the fresh and crispy flavours of early summer fruits with its floral and pleasant aromas during its first months after bottling while exhibits the deeper character of the Riesling varieties for the following months and years.

### Analysis

Alcohol: 12.80% vol.  
Extract: 23.0 g/l  
Sugar: 3.6 g/l  
Acidity: 5.9 g/l

### Service

Serving temperature: 10-11°C  
Optimal consumption: 2021-2023  
Storage temperature: below 15°C  
Food match: recommended to be consumed with roasted or cooked white meats and vegetable garnishes or as a perfect companion of friendly discussions