



PANNONHALMI  
FŐAPÁTSÁG  
A.D. 996

## PANNONHALMI TRICOLLIS 2021 rosé

### Wine

Name: Pannonhalmi Tricollis  
quality dry rosé wine with PDO  
Vintage: 2021  
Quantity: 72,000 bottles

### Terroir

Vineyard: Tavaszó, Babszökő, Széldomb  
Soil: sand and loess soil, white clay, brown woodland soil  
Exposure: south and south-west slopes

### Grapes

Variety: pinot noir, merlot, cabernet franc, kékfrankos  
Plantation: 2001-2002  
Density: 5210 vines/ha  
Training: Guyot, low cordon  
Harvest: between 25 September and 16 October 2021

### Vinification

The pinot noir and kékfrankos parts were harvested intentionally with a low potential alcohol for the rosé wine. The juice of merlot and cabernet franc grapes was gained by the "saignée" method. The must was fermented on low temperature in stainless steel tanks. Its pleasant fruitiness is well-balanced with a hint of residual sugar.

### Description

This fresh rosé is coming from a cool vintage. Its smooth and fruity notes are derived from the merlot-cabernet grapes, while its essential crispness is guaranteed by pinot noir and kékfrankos. This wine is a clear and vibrant freshener with a wide scale of aromas and a long finish due to the ripe grapes.

### Analysis

Alcohol: 12.96% vol.  
Extract: 24.4 g/l  
Sugar: 3.8 g/l  
Acidity: 5.5 g/l

### Serving

Serving temperature: 10-11°C  
Optimal consumption: 2022  
Storage temperature: below 15°C  
Food match: perfect pairing to Italian styled dishes or to be consumed well-chilled simply for the sake of the wine