



PANNONHALMI  
F·Ó·A·P·Á·T·S·Á·G

A.D. 996

## TRICOLLIS 2023 red

### Wine

Name: Tricollis  
Transdanubian PGI dry red wine  
Vintage: 2023  
Quantity: 40,000 bottles

### Terroir

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

### Grape

Variety: 50% cabernet franc, 30% merlot, 20% pinot noir  
Plantation: 2001-2003  
Density: 5210 vines/ha  
Training: Guyot, low cordon  
Harvest: between 15 September and 13 October 2023

### Vinification

The wine is fermented in 60 hl stainless steel tanks, keeping the juice on the skin for three weeks. Following pressing, malo-lactic fermentation and aging for 6 months after that take place in 228 litre used barrels.

### Description

Tricollis is a ruby coloured mellow red wine, where cabernet franc and merlot are dominant, completed gently with pinot noir. Notes of cherry and red-currant on the nose are enriched by the fine cinnamon spices due to the aging in small barrels. Soft tannins make the blend medium-bodied and keep it nice and easy-drinking.

### Analysis

Alcohol: 13.93% vol.  
Extract: 33.6 g/l  
Sugar: 3.9 g/l  
Acidity: 4.3 g/l

### Service

Serving temperature: 15-17°C  
Optimal consumption: 2024-2026  
Storage temperature: below 15°C  
Food match: best served to Hungarian style dishes, roasted meat, ragouts and cheeses