



PANNONHALMI
F·Ő·A·P·Á·T·S·Á·G

A.D. 996

TRICOLLIS 2024 rosé

Wine

Name: Tricollis
Transdanubian PGI dry rosé wine
Vintage: 2024
Quantity: 70,000 bottles

Terroir

Vineyard: Babszökő
Soil: brown woodland soil with red clay
Exposure: south-east slopes

Grapes

Variety: 45% merlot, 40% kékfrankos, 15% cabernet franc
Plantation: 2001-2002
Density: 5210 vines/ha
Training: Guyot, low cordon
Harvest: between 17 and 27 September 2024

Vinification

The Kékfrankos part was 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 hot vintage. Its smooth and fruity notes are derived from the Merlot-Cabernet grapes, while its essential crispness is guaranteed by 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: 13.26% vol.
Extract: 23.8 g/l
Sugar: 3.3 g/l
Acidity: 5.3 g/l

Serving

Serving temperature: 10-11°C
Optimal consumption: 2025-2026
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