



PANNONHALMI  
F·Ő·A·P·Á·T·S·Á·G

A.D. 996

## PANNONHALMI TRICOLLIS 2024 white

### Wine

Name: Pannonhalmi Tricollis  
dry white wine with protected designation of origin  
Vintage: 2024  
Quantity: 140,000 bottles

### Terroir

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

### Grape

Variety: 45% welschriesling, 25% rheinriesling, 15% gewürztraminer,  
10% sauvignon blanc, 5% pinot blanc  
Plantation: 2001-2007  
Density: 5210 vines/ha  
Training: Guyot, low cordon  
Harvest: between 28 August and 26 September 2024

### Vinification

The harvested grapes are first destemmed and selected by an optical sorting machine and then they are crushed and pressed except Gewürztraminer and Sauvignon Blanc that have 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: 13.24% vol.  
Extract: 20.3 g/l  
Sugar: 2.0 g/l  
Acidity: 5.0 g/l

### Service

Serving temperature: 10-11°C  
Optimal consumption: 2025-2027  
Storage temperature: below 15°C  
Food match: recommended to be consumed with roasted or cooked white meat and vegetable garnishes or as a perfect companion of friendly discussions