



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

TRICOLLIS 2024 red

Wine

Name: Tricollis
Transdanubian PGI dry red wine
Vintage: 2024
Quantity: 40,000 bottles

Terroir

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

Grape

Variety: 50% merlot, 30% kékfrankos, 20% cabernet franc
Plantation: 2001-2003
Density: 5210 vines/ha
Training: Guyot, low cordon
Harvest: between 17 and 27 September 2024

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 kékfrankos and merlot are dominant, completed gently with cabernet franc. 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: 14.74% vol.
Extract: 32.7 g/l
Sugar: 4.8 g/l
Acidity: 4.7 g/l

Service

Serving temperature: 15-17°C
Optimal consumption: 2025-2027
Storage temperature: below 15°C
Food match: best served to Hungarian style dishes, roasted meat, ragouts and cheeses