



Rosé

Villány / 2017

A vibrant blend of Merlot, Kékfrankos (Blafränkisch), Pinot Noir, Cabernet Sauvignon, Cabernet Franc and Syrah. Lively medium pink with hibiscus and rose petal in the nose. On the palate spring cherries, watermelon, raspberries and a touch of cloves. Fresh and rosy-cheeked, clean, balanced and irresistible.

Region - Villány

- Vineyards – various parts of premium vineyards owned by the winery
- Harvest – from 2017-08-08 on, handpicked and sorted
- Vinification – cold pressed and fermented at low temperature, fine and filtered.
- Aging – Sur-lie in stainless steel for 3 months
- Bottling Date – 2017-11-29
- ALC. 12,5 %
- Acidity - 5,9 g/l

The Year

The fall-winter resting time of the vineyards was very cold in 2017 with just a moderate amount of snow. The above average warm months of March resulted very early bud-break on the Blafränkisch (Kékfrankos) plantations, followed by Cabernet Franc, Merlot, Syrah and Cabernet Sauvignon. The pre-blooming period was extremely warm leading to quick blooming and binding in the second two weeks of May. The June-August period was warm and balanced. In July several quick but heavy storms put our perfectly ripening bunches at risk. Due to the steady high temperatures, the sugar development of the berries was quicker than usual, only slowing down by early August. The early fall colder nights came just in time helping to build acidity and aromas. The harvest started with the Rose base wines as usual, followed by a cold and dry September. Ripening slowed down a bit while we gained more acidity and wonderful aromas! Luckily, October rewarded us with awesome warm weather to finish the harvest with the big reds, Cabernet Sauvignon closing the cellar door. The conclusion? Lean and elegant wines, lively colors, vibrant acidity, moderate alcohol, balance over body.

Awards/ratings

Wine Enthusiast - Year's Best Buy 2012 (vintage 2011)

Wine&Spirits Magazine 90 pont, Year's Best 2015 (vintage 2014)



Furmint

Tokaj / 2016

Pale straw yellow with green hues, the bouquet is dominated by ripe grapes and figs. Fresh mango and kiwi notes balanced by flinty minerality. Fresh and refined in the mouth with outstanding volcanic saltiness.

Region - Tokaj

- Vineyards - Birsalmás-, Medve- and Padihegy vineyard
- Harvest - 2016-09-18, handpicked and sorted
- Vinification - Fermented in stainless steel tanks
- Aging - in stainless steel and in oak barrels (10%)
- Bottling Date - 2017-06-14
- ALC. 13 %
- Acidity - 6 g/l

The Year

After a wet and mellow winter bud break started early, followed by timely blooming. The beginning of the summer was hot and dry, while July and August turned out to be the opposite. We started the harvest with Furmint and Chardonnay and Pinot Noir (base wines for the sparkling wines). September made our life difficult with frequent rainstorms. The harvested fruit was optimally ripe and had nice aromas. We ended up with wonderful, proportionate and delicate wines. And sparkling wines made the year, no question about it!



Kadarka

Villány / 2015

Aerial ruby red with orange hues. Playful and energizing with marshmallow and lively minerality. Red fruits and dry spices dominate the mouthfeel along with the signature Hungarian ground paprika. Lean, elegant and fun.

Region - Villány

- Vineyards - Ördögárok
- Harvest - 2015.09.18, handpicked and sorted
- Vinification - Fermented in stainless steel and selected oak barrels
- Aging - new oak for 12 months
- Bottling Date - 2016.11.06
- ALC. 13%
- Acidity - 5,35 g/l

The Year

After the rainy end of 2014 and very soft winter, we expected some infections early spring but managed to handle them successfully. Spring was short as usual in the last decade with prompt heat waves and unexpected cool periods. We had an ideal blooming time that resulted loose, healthy bunches. Summer and early fall were hot as hell also very dry. Still, our vineyards managed to avoid drought by utilizing the residual water in the deepest layers of the soil left from previous winter. The expected early harvest got delayed by a longer rainy period but did not affect quality. We harvested an awesome amount of wonderful fruit on every one of our vineyards without exception - and very much looking forward to tasting the wines of 2015.

What is Kadarka?

Kadarka is an indigenous red grape, very popular in Hungary, Romania, and Bulgaria, where it is known as Gamza. The wine is characterized by full, easily recognizable peppery taste (often compared to the Hungarian paprika spice) and light to medium crimson red color. We also like to think of it as the Hungarian Pinot Noir.

Awards/ratings

James Suckling 91 pts JAMESUCKLING.COM



Kékfrankos

Villány / 2015

Velvety red, not overly thick. Expressive spiciness in the nose with black pepper, Marjory, thyme dominance. Ultimate Hungarian aroma profile from the "before Paprika-times". Cherry and tart cherry bursting on the palate with discreet vanilla-cloves barrel spices. Very light tannins, great minerality. A Mediterranean Blaufrankisch, probably the best we have ever made. A big Sauska-team favorite.

Region - Villány

- Vineyards – various parts of premium vineyards owned by the winery
- Harvest – 2015-10-01, handpicked and sorted
- Vinification – Fermented in new and used French barrels
- Aging – French oak for 15 months
- Bottling Date – 2017-07-10
- ALC. 13 %
- Acidity - 6 g/l

The Year

After the rainy end of 2014 and very soft winter, we expected some infections early spring but managed to handle them successfully. Spring was short as usual in the last decade with prompt heat waves and unexpected cool periods. We had an ideal blooming time that resulted loose, healthy bunches. Summer and early fall were hot as hell also very dry. Still, our vineyards managed to avoid drought by utilizing the residual water in the deepest layers of the soil left from previous winter. The expected early harvest got delayed by a longer rainy period but did not affect quality. We harvested an awesome amount of wonderful fruit on every one of our vineyards without exception – and very much looking forward to tasting the wines of 2015.



Cabernet Franc

Villány / 2012

Deep purple, almost black. Toasted wood, blueberry, plum and blackberry in the nose along with prune, cinnamon, truffle cream, and cocoa. Sweet spices and chocolate characterize the mouthfeel and lead to the long and layered finish. Clean and well-structured with well-integrated tannins.

Region - Villány

- Vineyards – Ördögárok, Kopár
- Harvest – 2012-10-20, handpicked and sorted
- Vinification – Fermented in new and used French oak barrels
- Aging – French oak for 19 months
- Bottling Date – 2014-07-01
- ALC. 14,5 %
- Acidity - 5,5 gr/l

The Year

An amazing year with full of excitement challenges even panic. No routine procedures whatsoever! Soft winter in January (16C) was followed by serious cold and frost. Kopár, the complete plantation seemed to be dead, everything looked grey and lifeless above snow-level. We got the next freezing cold-wave with frost right after bud-break on Easter Monday, followed by a cold and windy April-May! Some sensitive varieties (Kékfrankos, Cabernet Franc) did not look happy, but it was still enough time for them to recover. An amazing summer came never-ending sunshine and heat but not much rain. The early ripening varieties suffered the most resulting a very early harvest. Our carefully-planned harvest schedule turned totally up-side-down: our harvest usually starts with red varieties for Rose. Now we harvested the same grapes (f.e. Merlot) for red wines by the end of August, along with Pinot Noir. It was not pre- and main harvest period as usual. They were beautiful ripe grapes all over the place, at every vineyard, every corner of the cellar, on every truck! Our whole vineyard worker team was on the fields day and night. Others were waiting at the winery for the grapes to be hand-selected. We were done with the harvest by October 5, quite early which gave us enough time to rethink our winemaking strategy based on the very ripe fruits of the 2012 harvest.

Awards/ratings

James Suckling 92 pts (vintage 2011) JAMESUCKLING.COM

Decanter World Wine Awards Regional Trophy 2015 (vintage 2011)



Cuvée 13

Villány / 2016

A light blend of Syrah, Cabernet Sauvignon, Merlot and Cabernet Franc. Lively purple-red with raspberry and red currant aromas. Delicate and fragrant, the wine has a significant concentration of tart and sour cherries. A clean and subtle wine for the everyday table.

Blend: Syrah, Cabernet Sauvignon, Merlot and Cabernet Franc

Region - Villány

- Vineyards - various parts of premium vineyards owned by the winery
- Harvest - 2016-09-20, handpicked and sorted
- Vinification - Fermented in stainless steel and selected barrels
- Aging - in French oak for 5 months
- Bottling Date - 2017-03-01
- ALC. 13,5%
- Acidity - 6 gr/l

The Year

Timely bud-break, no late frosts, and a lovely, rainy-humid spring marked the start, followed by a balanced and warm early-spring. However, April surprised us with some frost causing some damage to our NW vineyards. The blooming and binding period was perfect leading to full and healthy bunches. Frequently heavy rainstorms complicated vineyard work during the summer month and led to pre-harvest. In August, well-balanced warm days helped to achieve silky tannins and deep colors while the cool nights contributed to building optimal acidity structure in the red wines of 2016.

Awards/ratings

James Suckling 90 pts (vintage 2015) [JAMESUCKLING.COM](https://www.jamesuckling.com)

Wine&Spirits Magazine 90pts (vintage 2010)

Wine Enthusiast 90pts (vintage 2010)



Cuvée 113

Tokaj / 2017

A blend of indigenous Tokaj Furmint and Hárslevelű along with Chardonnay, Sauvignon Blanc, and Yellow Muscat. Delicate aromas of pineapple, dried apricot and fresh mint followed by lime and cinnamon on the palate. The wine is fresh and light in the mouth with a vibrant, long finish.

Region - Tokaj

- Vineyards- various parts of premium vineyards owned by the winery
- Harvest-2017-09-11
- Vinification – Fermented in stainless steel and oak
- Aging – French oak for 4 months
- Bottling Date – 2018-07-19
- ALC. 13 %
- Acidity – 6,2 gr/l

The Year

We had a freezing winter with a generous amount of snow that came handy to cover our new plantations. After a timely bud-break with just enough rain and perfect early summer blooming a long dry period came resulting "fat" and closed Furmint bunches which led to botrytis starting late September. The June-August period was quite warm. After a balanced ripening period we were able to start the harvest for sparkling base wines early, at the end of August. Outstanding, tight, "full-of juice" berry quality and perfectly settled must marked our way to blending. Our dry base wines also turned out to be bright, clean and aromatic as well. Some of our premium vineyards were partially attacked by botrytis a bit too soon which led to the loss of a limited amount of dry base wines. In the meantime we gained some wonderful quality juice for sweets. Looking forward to make some kick-ass Late Harvests and Aszú wines from 2017! Such a rare chance for us, Tokaj winemakers.

Awards/ratings

James Suckling 91 pts (vintage 2016) [JAMESUCKLING.COM](https://www.jamesuckling.com)

Wine&Spirits Magazine 90pts (vintage 2010)



Pinot Noir

Padi / 2015

Beautiful translucent crimson with intense aromas of meadow flowers, wild strawberries, and red cherries. Opening further, the nose reveals layers of fine tea, graphite, and ripe plum. Generous and silky, the wine blends richness and delicacy on the palate and lead to a fruit-filled finish.

Region - Tokaj

- Vineyards – Padi vineyard
- Harvest – 2015-10-20, handpicked and sorted
- Vinification – cold-soaked and pressed. Indigenous yeast fermentation in stainless in steel tanks and barrels.
- Aging – 25% stainless steel, 75% used French oak for 15 months
- Bottling Date – 2014-07-01
- ALC. 13%
- Acidity 5,9 gr/l

The Year

After a very hard winter and cold spring mid-April, bud-break was a relief. We got just enough (35-50 mm) rain to get the plants energized. End of May was beautiful with gradual warmup, an optimal temperature at blooming that resulted perfect binding. The temperature remained very high until mid-September with peaks of 39 °C. The heat did not bring any rain causing serious slow-down in the growing process. Grapes for dry wines remained healthy with slightly lower acidity than normal in Tokaj due to the August heat.

Awards/ratings

James Suckling 93 pts [JAMESUCKLING.COM](https://www.jamesuckling.com/)



Tokaj Aszú 6 puttonyos

Tokaj / 2013

Pale golden yellow with clean botrytis aromas. Saffron, lemon and dried apricot notes dominate the nose and lead to a refreshing, vibrant mouth feel. The wine is layered and complex without being heavy, with impeccable sugar-acidity balance. A fun contemporary take on a big classic.

Blend: 100% Furmint

Region - Tokaj

- Vineyards – various parts of premium vineyards owned by the winery
- Harvest – 2013.11.20. Hand-harvested with strict cluster selection.
- Vinification – In new oak barrels
- Aging – French and Hungarian oak for 20 months
- Bottling Date – 2015-10-20
- ALC. 10%
- Acidity - 8,2 gr/l
- Bottle size- 0,5 l

The Year

Winter was long and cold to the extremes, with the lowest temperature of -20°C (-4°F) several times. The cold pushed the bud break to the second half of April and prolonged blooming. Tropical summer followed with very little rain. Harvest started early October (Chardonnay, Sauvignon Blanc) giving enough time for Furmint and Hárslevelű to ripe slow and evenly which resulted awesome acid-sugar balance by October. After the last few vintages poor in botrytis we had the pleasure of harvesting some great quality Aszú. We are thrilled to be able to make sweet wines again!

What is Aszú?

Aszú is a Tokaj indigenous single varietal grape wine or blended wine, dominantly Furmint, Hárslevelű or Yellow Muscat. The wine is dependent on the development of a necrotrophic fruit fungus called botrytis that develops on the berries in moist conditions, not every year. As soon as we see the grapes affected with this mold, we carefully separate the Aszú berries from the rest of the grapes to be used to make aszú wines.

Awards/ratings

James Suckling 95 pts JAMESUCKLING.COM



Tokaj Aszú 6 puttonyos

Tokaj / 2003

Bright golden color. Cantaloupe and dried apricot in the nose with a hint of vanilla. The sugar is in perfect balance with its vibrant and lively acids. Dessert wine and a lovely dessert itself.

Blend: A blend of indigenous Furmint (90%) and Hárslevelű (10%).

Region - Tokaj

- Vineyards – various parts of premium vineyards owned by the winery
- Harvest – 2003-11-04 handpicked and sorted
- Vinification – fermented in new oak barrels
- Aging – in Hungarian, French and American oak for 36 months
- Bottling Date – 2006-11-21
- ALC 10%
- Acidity 9,2 gr/l
- Bottle size - 0,5 l

The Year

Spring was very dry in 2003, followed by a long, hot summer. After a wonderfully balanced ripening season we started the harvest on November 20. Thanks to the humid mornings and our rigorous cluster selection we harvested exceptional quality berries. This aszú has all the beauty of the vintage: it is round and well-structured with the incomparable Tokaj- minerality. Will age gracefully in the next decade or more.

What is Aszú?

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Awards/ratings

James Suckling 95 pts [JAMESUCKLING.COM](https://www.jamesuckling.com)

Wine Spectator 94 pts



Extra Brut Rose Sparkling Wine

Méthode Traditionnelle NV

A dynamic blend of indigenous Tokaj Furmint, along with Chardonnay, Hárslevelű and Pinot Noir. Elegant pale pink. Expressive aromas of cherry, plum, and cloves. Medium-bodied, lengthy and clean with lovely minerality and a long, lean finish.

Blend: Furmint along with Chardonnay, Hárslevelű and Pinot Noir

Region - Tokaj

- Vineyards - Medve, Úrágya, Padihegy, Birsalmás, Istenhegy
- Vinification - Early harvest to ensure optimal alcohol - acid balance. Immediate low-pressure compress. Fermented in stainless steel tanks on 16.5-18 °C. Completely unoaked. Assemblage: a blend with 5% of Pinot Noir.
- Aging - minimum 20 month in the bottle.
- Acidity - 8 g/l
- Dosage - 6 gr/l

Awards/ratings

James Suckling 89 pts

[JAMESUCKLING.COM](https://www.jamesuckling.com)



Brut Sparkling Wine

Méthode Traditionnelle NV

A lively blend of mostly indigenous Tokaj Furmint along with Chardonnay and Hárslevelű. Pale yellow. Pineapple, mint, and quince lead the nose. Honey and elderflower dominate the palate along with pure minerality. The refined finish echoes a flowery note.

Blend: A lively blend of Furmint (66%), Chardonnay (25%) and Hárslevelű (9%).

Region - Tokaj

- Vineyards - Medve, Úrágya, Padihegy, Birsalmás, Istenhegy
- Vinification - Early September harvest, keeping the varieties separately. Primer fermentation: 20% in oak barrels; Secondary fermentation in the cold cellar from mid-March until the end of August.
- Aging - minimum 15 months in bottle.
- ALC. 12,5%
- Acidity - 8,1 g/l
- Dosage: 10 gr/l

Awards/ratings

James Suckling 89 pts [JAMESUCKLING.COM](https://www.jamesuckling.com)



Cuvée 7

Villány / 2013

A bold blend of Cabernet Sauvignon, Cabernet Franc and Merlot. Ruby red and red crimson color. The nose exhibits a bouquet of roses, black forest fruits, dark chocolate, balsamic vinegar, roasted walnut, sandalwood and black pepper. Fragrant, complete and proportionate, the wine displays round tannins and playful sweetness on the palate without being heavy. It will continue to express its potential for a decade.

Blend: Cabernet Sauvignon (60%), Cabernet Franc (25%), and Merlot (15%)

Region - Villány

- Vineyards – Kopár, Makár, Ördögárok
- Harvest – October 2013, handpicked and sorted.
- Vinification – Barrel Fermented French Oak
- Aging –36% new and 64% used French oak for 17 months.
- Bottling Date – 2015-06-01
- ALC. 14.5%
- Acidity - 5.5 g/l

The Year

Winter and spring of 2013 were wet and cold - with some heavy snow in April - delaying bud break and flowering by weeks. Blooming occurred in nearly ideal, somewhat cold weather. Early-ripening grapes such as Merlot, Portugieser and Pinot Noir did well result in huge amount, spotless quality fruit. Due to the cold front, later ripening varieties such as Cabernet Franc and Kékfrankos ripened less evenly. Long Indian summer with mild temperatures and sunny days was an important factor in the ripening process of Cabernet Sauvignon and Syrah. An excellent vintage overall, especially after the dreadful start.

Awards/ratings

James Suckling 93 pts JAMESUCKLING.COM

James Suckling 92 pts (vintage 2012) JAMESUCKLING.COM



Cuvée 7

Villány / 2015

Deep velvety red with pink hues. Warm tones, rich oriental spices in the nose. Dried fruits with vanilla and fine oaks dominate the mouth feel. A delicate balance of spiciness over minerality. A wholesome wine, screams for food, especially great red meat.

Region - Villány

- Vineyards – various parts of premium vineyards owned by the winery
- Harvest – 2015-10-12, handpicked and sorted
- Vinification – Fermented in new and used French barrels
- Aging – French oak for 15 months
- Bottling Date – 2017-08-25
- ALC. 14,5 %
- Acidity – 5,5 g/l

The Year

After the rainy end of 2014 and very soft winter, we expected some infections early spring but managed to handle them successfully. Spring was short as usual in the last decade with prompt heat waves and unexpected cool periods. We had an ideal blooming time that resulted loose, healthy bunches. Summer and early fall were hot as hell also very dry. Still, our vineyards managed to avoid drought by utilizing the residual water in the deepest layers of the soil left from previous winter. The expected early harvest got delayed by a longer rainy period but did not affect quality. We harvested an awesome amount of wonderful fruit on every one of our vineyards without exception – and very much looking forward to tasting the wines of 2015.