

SAUSKA



Sauska Cabernet Franc

Villány 2015

Spicy, fruity, herbal aromas with a light touch of cinnamon and plum. The mouthfeel is meaty and spicy, with ripe red forest fruit notes. Serious body with well-balanced minerality pronounced tannins characterize the sip, followed by a long, clean finish. "Brightness and beauty to this red with aromas and flavors of blackberries and cherries. Very linear and fine tannins with clarity and focus. Lovely finish and energy. The firmness is so attractive." James Suckling 93 pts.

Blend: cabernet franc

Recommended drinking temperature: 17-18 °C

Alcohol content: 14,5 %

Bottle size: 0,75 I

Vineyards

various parts of premium vineyards owned by the winery

The Year

Address: 7773. Villány, 048/10 hrsz.

Address: 3908 Rátka, 2722 hrsz.

Address: 1222 Budapest,

Nagytétényi út 36-42

After the rainy end of 2014 and a 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 heatwaves and unexpected cool periods. We had an ideal blooming time that resulted in 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 the previous winter. The expected early harvest got delayed by a long 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.

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Winemaking

After rigorous hand selection, berries are gently crushed and briefly cold soaked in stainless steel tanks. Spontaneous malolactic fermentation in stainless steel and small French oak. 30-day total maceration in the tank to preserve the varietal's character. Aged for 15 months in 20% new and 80% used French oak barrels.

Details

Туре	Wine
Acidity	5,7 g/l
Alcohol content	14,5 %
Bottle size	0,75 l
Beginning of harvest	2015-10-10
Bottling date	2017-07-14
Vinification	in used and new oak

barrels
Ageing time 15 Month

Tasting



Deep purple.



Spicy, fruity, herbal aromas with a light touch of cinnamon and plum.



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