



SAUSKA

Sauska Cabernet Franc

Villány 2016

100% Cabernet Franc bottled recently. Rich and spicy, aromas of tobacco and bitter almond. Opens nicely with a bunch of fruit. Amaretto again, tart cherry, strawberries, and black pepper on the palate.

Blend:	cabernet franc
Recommended drinking temperature:	17-18 °C
Alcohol content:	14,5 %
Bottle size:	0,75 l

Vineyards

The Sauska Cabernet Francs are dominantly from the Siklós sub-region hallmarked by the magnificent Makár-vineyard. Here, the wind movements result in a higher air temperature difference between day and night. Plants breathe better during a cooler night which preserves the valuable acidity in the berries. Soil: solid limestone with marl and dolomite. The top layer is made up of high-calcium topcoat of carbonate, loess, clay, and sand patches. Calcium rich loess provides higher acidity, results lean and elegant structure.

The Year

Classic vintage with good ripeness of the tannins and ageing potential. The 2016 vintage started with spring frost in April that affected mainly our young vineyards. Apart from this and some summer rainstorms, the vintage happened in an expected way, and we could harvest some fantastically balanced and healthy fruit.





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Winemaking

After rigorous hand selection berries are gently crushed and briefly cold-soaked in stainless steel tanks. 28-day total maceration in tank. Full malolactic fermentation in oak. Aged for 14 months in some new but mostly used French oak barrels.

Details

Type	Wine
Acidity	5,5 g/l
Alcohol content	14,5 %
Bottle size	0,75 l
Beginning of harvest	2016-09-22
Bottling date	2019-01-11
Vinification	in new and used French barrels
Ageing time	14 Month

Tasting



Deep violet



Rich and spicy, aromas of tobacco and bitter almond.



Amaretto again, tart cherry, strawberries, and black pepper on the palate.



Earlier vintage(s)

2015