

SAUSKA



Sauska Cabernet Franc Siklós

Villány 2017

Deep violet with ruby hues. Serious richness of aromas, tension and elegance, tobacco and oriental spices, mostly cardamom, cloves, and a touch of cinnamon. On the palate, ripe red berries, blackcurrant, raspberry, blackberry. Silky tannins, great length, attractive complexity.

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

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 in very early bud-break on the Blaufrankisch (Kékfrankos) plantations, followed by the 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 bases, 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 and moderate alcohol, all in balance.

Phone: +36 30 220 1339

Phone: +36 20 535 3000

Phone: +36 30 605 3453

E-mail: villany@sauska.hu

E-mail: budapest@sauska.hu

E-mail: tokaj@sauska.hu



SAUSKA



Winemaking

After rigorous hand selection, berries are gently crushed and briefly cold soaked in stainless steel tanks. 28-day total maceration in the tank to preserve the varietal's character. Aged for 17 months in new and used French oak barrels.

Details

Ageing time

Type Red wine Acidity 6,1 g/l Alcohol content 14,5 % Bottle size 0,75 l Beginning of harvest 2017-09-22 Bottling date 2020-01-13 Vinification in used and new oak

barrels 17 Month

Tasting



Deep violet with ruby hues.



Serious richness of aromas, tension and elegance, tobacco and oriental spices, mostly cardamom, cloves, and a touch of cinnamon.



Phone: +36 30 220 1339

Phone: +36 20 535 3000

Phone: +36 30 605 3453

On the palate, ripe red berries, blackcurrant, raspberry, blackberry.

E-mail: villany@sauska.hu

E-mail: budapest@sauska.hu

E-mail: tokaj@sauska.hu