

SAUSKA

Sauska Cuvée 113

Tokaj 2018

A vibrant blend of Tokaj Furmint, Hárslevelű, Yellow Muscat, Chardonnay and Sauvignon Blanc. "A beautiful white with pear tart and waxy lemons. Hints of orange blossom and chamomile tea. Medium-bodied and balanced on the palate, painting fine layers of acidity on a canvas of fleshy fruit." James Suckling 92 pts.

Blend:	chardonnay, sárgamuskotály, furmint, hárslevelű,
	sauvignon blanc
Recommended drinking temperature:	10-12 °C
Alcohol content:	13 %
Bottle size:	0,75

Vineyards

various parts of premium vineyards owned by the winery

The Year

2018 was an extremely dry and hot year with timely pruning. After frostbite, the shoots started to develop so intensely we haven't experienced before. By the end of June, we were done with all the green works we usually finish by late July. Ripening went the same way, literally in a blink. Our first harvest date was the 2nd of August with sparkling wine base Chardonnay from Birsalmás-vineyard. Due to our conscious choice of clones and varietals on the respective vineyards, we had a minimal loss of botrytis or volatility. In the fall, botrytis almost entirely failed to show up, therefore we, unfortunately, won't produce aszú wines from this year. On a happier note, grape quality for late harvest was simply stunning, we managed to pull in awesome quality grapes wrapping up the harvest unusually early, on October 24th.

SAUSKA VILLÁNY SAUSKA TOKAJ SAUSKA BUDAPEST

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CUVÉE 113

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Winemaking

Hand-harvested and selected berries. Briefly cold-soaked and pressed. Indigenous yeast fermentation in stainless in steel tanks and barrels. Sur lie-aging for 4 months. Aged in stainless steel and a little oak.

Details

Tasting

Туре	White wine		Pale yellow, with green reflexes
Acidity	6 g/l		
Alcohol content	13 %	1. I	Pineapple, lychee and a little curry in the nose.
Bottle size	0,75		
Beginning of harvest	2018-08-23		
Bottling date	2019-04-10		Mango, dried apricot and refrigerant mint on
Vinification	In stainless steel and oak		plate. Medium body with a long aftertaste.
Ageing time	4 Month		



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