



SAUSKA



Sauska Cuvée 13

Villány 2017

Lively purple with pink rim, crisp and refreshing. Aromas of tart cherry and blackberry leads the nose along with the sweet smell of homemade cherry compote. The palate is playful, light and polished with the fresh minerality of red currant, silky, soft tannins and a touch of smoke. "A firm, silky red with aromas and flavors of plums and berries. Medium-bodied, fresh and bright. Excellent." James Suckling 91 pts.

Blend:	cabernet sauvignon, merlot, kékfrankos, syrah, cabernet franc
Recommended drinking temperature:	12 °C
Alcohol content:	13,5 %
Bottle size:	0,75 l

Vineyards

various parts of premium vineyards owned by the winery

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 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.



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Winemaking

After a quick, accurate selection berries cold-soaked for 3-5 days. Fermented in stainless steel tanks with indigenous yeast to maximize fruit character. Aged in stainless steel and selected used barrels for 3 months.

Details

Type	Red wine
Acidity	5,6 g/l
Alcohol content	13,5 %
Bottle size	0,75 l
Beginning of harvest	2017-08-17
Bottling date	2018-07-26
Vinification	In used oak barrels.
Ageing time	3 Month

Tasting



Lively purple with pink rim.



Aromas of tart cherry and blackberry leads the nose along with the sweet smell of homemade cherry compote.



The palate is playful, light and polished with the fresh minerality of red currant, silky, soft tannins and a touch of smoke.

