



SAUSKA



Sauska Cuvée 5

Villány 2013

Cool, tart breeze of forest fruits dominate the aromas, followed by a broad and deep first impression on the palate with blueberries, gooseberries and juniper berries. Further layers of fine oak, dark chocolate, velvety tannins and nutmeg complete the mouth feel before the orange peel-dominated, beautifully long and silky finish.

Blend:	cabernet sauvignon, merlot, cabernet franc
Recommended drinking temperature:	17-18 °C
Alcohol content:	15 %
Bottle size:	0.75 l

Vineyards

Various parts of premium vineyards owned by the winery

The Year

Winter and spring of 2013 were wet and cold - with some heavy snow in April - delaying bud break and flowering by weeks. Blooming occurred in nearly ideal, somewhat cold weather. Early-ripening grapes such as Merlot, Portugieser and Pinot Noir did well result in huge amount, spotless quality fruit. Due to the cold front, late-ripening varieties such as Cabernet Franc and Kékfrankos ripened less evenly. Long Indian summer with mild temperatures and sunny days was an important factor in the ripening process of Cabernet Sauvignon and Syrah. An excellent vintage overall, especially after the dreadful start.



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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 barrels. 30-day total maceration in the tank to preserve the varietal's character. Aged for 16 months in 40% new 60% used selected French oak barrels.

Details

Type	Wine
Acidity	5,5 g/l
Alcohol content	15 %
Bottle size	0.75 l
Beginning of harvest	2013-10-09
Bottling date	2015-08-12
Vinification	in used and new oak barrels
Ageing time	16 Month

Tasting



Deep purple-ruby.



Cool, tart breeze of forest fruits dominate the aromas.



Blueberries, gooseberries and juniper berries on plate. Further layers of fine oak, dark chocolate complete the mouth feel.



Earlier vintage(s)

2011