



SAUSKA

Sauska Cuvée 7 Villány

Villány 2015

Deep velvety red with pink hues. Warm tones, rich oriental spices in the nose. Dried fruits with vanilla and fine oak dominate the mouth feel. A delicate balance of spiciness over minerality. A wholesome wine, screams for food, especially great red meat.

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

Vineyards

various parts of premium vineyards owned by the winery

The Year

After the rainy end of 2014 and a very soft winter, we expected some infections early spring but managed to handle them successfully. Spring was short as usual in the last decade with prompt heatwaves and unexpected cool periods. We had an ideal blooming time that resulted in loose, healthy bunches. Summer and early fall were hot as hell also very dry. Still, our vineyards managed to avoid drought by utilizing the residual water in the deepest layers of the soil left from the previous winter. The expected early harvest got delayed by a long rainy period but did not affect quality. We harvested an awesome amount of wonderful fruit on every one of our vineyards without exception – and very much looking forward to tasting the wines of 2015.





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Winemaking

Three days cold maceration of accurately hand-sorted, clean berries. 28-35 days of total maceration in stainless steel tanks. Full, partial natural malolactic fermentation before the press. Aged for 15 months in 70% used and 30% new French oak barrels.

Details

Type	Wine
Acidity	5,5 g/l
Alcohol content	14,5 %
Bottle size	0,75 l
Beginning of harvest	2015-10-12
Bottling date	2017-08-25
Vinification	in new and used French barrels
Ageing time	15 Month

Tasting



Deep velvety red with pink hues.



Warm tones, rich oriental spices in the nose.



Dried fruits with vanilla and fine oaks dominate the mouth feel.

