



SAUSKA



Sauska Cuvée 7 Villány Magnum

Villány 2017

Blend:	cabernet sauvignon, merlot, cabernet franc
Recommended drinking temperature:	17-18 °C
Alcohol content:	14,5 %
Bottle size:	1,5 l

Vineyards

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.



SAUSKA

Winemaking



Details

Type	
Acidity	6,2 g/l
Alcohol content	14,5 %
Bottle size	1,5 l
Beginning of harvest	2017-09-15
Bottling date	2019-08-09
Vinification	
Ageing time	15 hónap Month

Tasting

