



SAUSKA

Sauska Furmint Birsalmás

Tokaj 2017

"The wine shows aromas and flavors of tropical fruit, mangoes and cooked apples. Medium-to full-bodied with a round, soft texture and a flavorful finish. Tangy and lemony finish with hints of grapefruit. "James Suckling 92 pts.
"Lively and pure with a polish that's rather unusual plus a hazelnut note. Good stuff" / Jancis Robinson 17 pts.

Blend:	furmint
Recommended drinking temperature:	12 °C
Alcohol content:	13,5 %
Bottle size:	0,75 l

Vineyards

Birsalmás vineyard Our warmest vineyard of all. Amazing flora of quince, almond, chestnut and fig trees on extremely rocky rhyolite-based, red clay topsoil and chalky, carbonatite-dominated subsoil. We have done essential preservation to the vineyard within the last two years: we implemented erosion prevention measures, reconstructed centuries- old terraces, replanted and redesigned the vineyards by rebuilding stone walls in the right angle to give solid protection against water downpour and soil erosion.

The Year

We had a freezing winter with a generous amount of snow that came handy to cover our new plantations. After a timely bud-break with just enough rain and perfect early summer blooming a long dry period came resulting in "fat" and closed Furmint bunches which led to botrytis starting late September. The June-August period was quite warm. After a balanced ripening period we were able to start the harvest for sparkling base wines early, at the end of August. Outstanding, tight, "full-of juice" berry quality and perfectly settled must mark our way to blending. Our dry base wines also turned out to be bright, clean and aromatic as well. Some of our premium vineyards were partially attacked by botrytis a bit too soon which led to the loss of a limited amount of dry base wines. In the meantime, we gained some wonderful quality juice for late harvest wines.





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Winemaking

Hand-harvested clusters and berries pre-chilled, cold-soaked for 6-hours. Fermented with indigenous yeast in oak. Sur Lie -aging for 5 months, battonage regularly. 60% malolactic fermentation. Aged for 5 months in new and used French oak.

Details

Type	White wine.
Acidity	6,2 g/l
Alcohol content	13,5 %
Bottle size	0,75 l
Beginning of harvest	2017-09-27
Bottling date	2018-07-25
Vinification	new and used French oak
Ageing time	5 Month

Tasting



Pale yellow with some greenish tone.



Sweet orange peel and mango in the nose.



Lively and pure with a polish that's rather unusual plus a hazelnut note.

