



SAUSKA

Sauska Furmint Birsalmás

Tokaj 2019

Pale yellow with green flashes. Bursting aromas of citrus and meadow flowers lead the nose following by tangy grapefruit and apricot on the palate. Bold and balanced in the mouth with a long finish.

Blend:	furmint
Recommended drinking temperature:	12 °C
Alcohol content:	14,5 %
Bottle size:	0,75 l

Vineyards

Birsalmás We have done essential preservation to the vineyard within the last two years: vines were restructured, erosion prevention measures were implemented and centuriesold terraces were given a new lease of life. The stone walls were rebuilt in an angle to give solid protection against water downpour and soil erosion. The unique exposure and the eroded, clay-rich rhyolite loam gives the soil many minerals. Due to these factors the vineyard produces complex wines with great aging potential.

The Year

A rollercoaster year with a happy ending. Cold but balanced winter followed by a dry, warm March and April dominated the preparation period of the year. Bud-break happened a bit too early in April. Due to the frequent rainstorms and cool weather in the shoot-growth period, growth slowed down during the summer, but we managed to keep up and started the harvest at the normal time, on 22nd of August with impeccable quality Chardonnay and Pinot Noir for the sparkling wines. 2019 was a stunning year for Aszú, with superb quality, even botrytis. Harvest was completed on the 16th of October on Dorgó vineyard collecting wonderful quality berries for late harvest wines.





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Winemaking

Grape hand-harvested, carefully selected, soaked for a few hours on the skin, then gently pressed. Fermented with ambient yeast in barrels. Sur-lie aging for 5 months, another 3 months in tanks. The twice-fermented wine blended in May. Partial (30%) malolactic fermentation. Aged in new French (20%), in used French (70%) barrels and in clay eggs (10%). Bottled it in August 2020.

Details

Type	Wine
Acidity	5,7 g/l
Alcohol content	14,5 %
Bottle size	0,75 l
Beginning of harvest	2019-09-19
Bottling date	2020-08-07
Vinification	New and used French oak and Clayver.
Ageing time	8 Month

Tasting



Pale yellow with green flashes.



Bursting aromas of citrus and meadow flowers lead the nose.



Tangy grapefruit and apricot. Bold and balanced in the mouth with a long finish.



Earlier vintage(s)

2017

2018