



# SAUSKA

## Sauska Furmint Medve

Tokaj 2017

Pale greenish yellow. Some mint and green spices lead the nose. Full bodied yet not heavy. The sip is elegant and stays long on the palate. "Depth and creaminess with sliced apples, pears, hazelnut and pie crust. Biscuit note. Medium to full body. Lovely texture. Touch of acidity at the end." James Suckling 92 pts.

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

### Vineyards

Medve vineyard High elevation monopole vineyard located 250-270 m above sea level. 100% organic, meticulously maintained by Southdown Babydoll sheeps. The vineyard is surrounded by forest cools the air at night. 10-30 year old vines grown in eroded soils that include layers of light-textured rhyolite tuff and brown forest subsoil combined with extremely rocky topsoil rich in Natrium, Magnesium and Kalium.

### 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-sorted bunches and hand-selected berries briefly cold-soaked and gently pressed. Indigenous yeast fermentation in stainless steel tanks and wooden barrels. Sur lie aging for 2 and 5 months, respectively. 50% malolactic fermentation.

## Details

Type	White wine.
Acidity	6,6 g/l
Alcohol content	13,5 %
Bottle size	0,75 l
Beginning of harvest	2017-10-03
Bottling date	2018-07-25
Vinification	in new and used oak barrels.
Ageing time	5 Month

## Tasting



Pale greenish yellow



Some mint and green spices lead the nose.



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