



SAUSKA

Sauska Furmint Medve

Tokaj 2018

Light golden with aromas of thyme and leaf mold along with fresh acacia flower. The palate is hard-core indigenous Furmint with cool salty minerality, apricot and lemon. Lovely long aftertaste.

Blend:	furmint
Recommended drinking temperature:	12 °C
Alcohol content:	14,5 %
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

2018 was an extremely dry and hot year with timely pruning. After frostbite, the shoots started to develop so intensely we haven't experienced before. By the end of June, we were done with all the green works we usually finish by late July. Ripening went the same way, literally in a blink. Our first harvest date was the 2nd of August with sparkling wine base Chardonnay from Birsalmás-vineyard. Due to our conscious choice of clones and varieties on the respective vineyards, we had a minimal loss of botrytis or volatility. In the fall, botrytis almost entirely failed to show up, therefore we, unfortunately, won't produce aszú wines from this year. On a happier note, grape quality for late harvest was simply stunning, we managed to pull in awesome quality grapes wrapping up the harvest unusually early, on October 24th.





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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 7 months, battonage regularly. Aged 86% in used French oak and 14% in Clayver.

Details

Type	Wine
Acidity	6,1 g/l
Alcohol content	14,5 %
Bottle size	0,75 l
Beginning of harvest	2018-08-31
Bottling date	2019-07-26
Vinification	New and used French oak and Clayver.
Ageing time	7 Month

Tasting



Light golden.



Aromas of thyme and leaf mold along with fresh acacia flower.



The palate is hard-core indigenous Furmint with cool salty minerality, apricot and lemon.



Earlier vintage(s)

2017