



SAUSKA

Sauska Furmint Medve

Tokaj 2019

Pale yellow with greenish hues. Flinty nose with fresh rosemary. On the palate essential Furmint, grand minerality, lovely long finish. "Interesting aromas of fallen apple, pear, apricot and quince. Dry with a pithy notes and a long mineral finish." Decanter World Wine Awards 2023 Silver Medal

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

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, soaked for a few hours on the skins after careful selection, then gently pressed. Controlled alcoholic fermentation and partial malolactic fermentation in barrels and tanks. Sur-lie aging for 7 months, another 3 months in tank. Aged in new French (20%), in used French (60%) barrels and in clay eggs (20%). Bottled it in August 2020.

Details

Type	Wine
Acidity	5,8 g/l
Alcohol content	14,5 %
Bottle size	0,75 l
Beginning of harvest	2019-09-16
Bottling date	2020-08-07
Vinification	New and used French oak and Clayver.
Ageing time	10 Month

Tasting



Pale yellow with greenish hues.



Flinty nose with fresh rosemary.



Essential Furmint, grand minerality, lovely long finish.



Earlier vintage(s)

2017

2018