



SAUSKA

Sauska Furmint

Tokaj 2019

Light color with greenish reflexes. A bright white with sliced lemons and peaches. Fresh citrus, and mint, too. Medium-bodied, crisp and bright with that typical salty Tokaj minerality at the finish.

Blend:	furmint
Recommended drinking temperature:	10 °C
Alcohol content:	13 %
Bottle size:	0,75 l

Vineyards

various parts of premium vineyards owned by the winery

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

Hand-harvested and selected grapes cooled in dry ice, to preserve primer aromas and freshness. Fermented in stainless steel tanks (18-20 °C). Indigenous yeast fermentation; partial (12%) malolactic fermentation. Sur-lie aging for 2 months. Aged in steel only.

Details

Type	Wine
Acidity	6,4 g/l
Alcohol content	13 %
Bottle size	0,75 l
Beginning of harvest	2019-10-07
Bottling date	2019-12-14
Vinification	in stainless steel
Ageing time	2 Month

Tasting



Light yellow with greenish reflex .



A bright white with sliced lemons and peaches.
Fresh citrus, and mint, too.



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typical salty Tokaj minerality at the finish.

