



SAUSKA

Sauska Kadarka

Villány 2017

„Candied cherry, watermelon and a hint of orange peel. Some mineral, earth and bark. Medium body, fine tannins and a fresh finish.” James Suckling 91 pts. Elegant, pale, translucent red. After the innocent color, the wine is almost shockingly energetic and intense with an outburst of red berry aromas, mostly raspberry, red currant, bog bilberry. Fresh with great minerality. Medium-bodied with silky tannins and good balance. Just a lovely indigenous red, big team favorite.

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

Vineyards

Ördögárok vineyard Crops are grown on soil that is enriched with minerals such as loess, limestone and red clay. Kadarka is the grape that builds its charm on tannins: this is why the wine from here is better than anywhere else. Because there is a large difference of sea-level level between the slanted ground of the vineyard, grapes mature in a hot ditch that keeps in the heat all day and night long.

The Year

The fall-winter resting time of the vineyards was very cold in 2017, with just a moderate amount of snow. The above-average warm months of March resulted in very early bud-break on the Blaufrankisch (Kékfrankos) plantations, followed by the Cabernet Franc, Merlot, Syrah and Cabernet Sauvignon. The pre-blooming period was extremely warm leading to quick blooming and binding in the second two weeks of May. The June-August period was warm and balanced. In July several quick but heavy storms put our perfectly ripening bunches at risk. Due to the steady high temperatures, the sugar development of the berries was quicker than usual, only slowing down by early August. The early fall colder nights came just in time helping to build acidity and aromas. The harvest started with the Rose bases, as usual, followed by a cold and dry September. Ripening slowed down a bit while we gained more acidity and wonderful aromas! Luckily, October rewarded us with awesome warm weather to finish the harvest with the big reds, Cabernet Sauvignon closing the cellar door. The conclusion? Lean and elegant wines, lively colors, vibrant acidity and moderate alcohol, all in balance.





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Winemaking

After rigorous hand selection, berries are gently crushed and briefly cold soaked in stainless steel tanks. Spontaneous malolactic fermentation in stainless steel and small French oak. 30-day total maceration in the tank to preserve the varietal's character. Aged in stainless steel and selected wood.

Details

Type	Red wine
Acidity	5,8 g/l
Alcohol content	13,5 %
Bottle size	0,75 l
Beginning of harvest	2017-09-08
Bottling date	2018-11-20
Vinification	Aged in barrel and in stainless steel also
Ageing time	10 Month

Tasting



Bright ruby red color.



Red berry aromas, mostly raspberry, red currant, bog bilberry.



Fresh with great minerality. Medium-bodied with silky tannins and good balance.



Earlier vintage(s)

2016