

## SAUSKA

### Sauska Kékfrankos

#### Villány 2017

Huge team favorite, in top form in this vintage. Velvety red color, delicate acids and very soft tannins. An outburst of red fruits, cranberries, raspberries, black cherries lead the nose and the palate completed by ripe fleshy black cherries. The balance of aromas and taste is simply delightful.

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

#### Vineyards

various parts of premium vineyards owned by the winery

#### 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.

SAUSKA • KÉKFRANKOS VILLAWY 2017

SAUSKA VILLÁNY SAUSKA TOKAJ SAUSKA BUDAPEST Address: 7773. Villány, 048/10 hrsz. Address: 3908 Rátka, 2722 hrsz. Address: 1222 Budapest, Nagytétényi út 36-42 Phone: +36 30 220 1339 Phone: +36 20 535 3000 Phone: +36 30 605 3453 E-mail: villany@sauska.hu E-mail: tokaj@sauska.hu E-mail: budapest@sauska.hu



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#### Winemaking

Hand-sorted and pre-cooled berries briefly cold-soaked. 30 days of total maceration in stainless steel tanks. After gentle pressing, aged for 10 months in used (70%) and new (30%), oak barrels (500L)

Tasting

### **Details**

Туре	Red Wine		Velvety red.
Acidity	6,3 g/l		
Alcohol content	13 %	- N	An outburst of red f
Bottle size	0,75		raspberries, black ch
Beginning of harvest	2017-10-02		
Bottling date	2019-06-03		Black cherries lead
Vinification	in used and new oak		ripe fleshy black che
	barrels		
Ageing time	10 Month		

fruits, cranberries, herries lead the nose.

the palate completed by erries.

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