



SAUSKA

Sauska Late Harvest Cuvée

Tokaj 2018

Light golden color with greenish reflexes. Pineapple, dried apricot and acacia honey lead the nose. Tropical fruits, mostly mango and papaya dominate the palate with a touch of menthol. Charming sip, long, generous finish. Natural sugar content: 125 gr/l.

Blend:	sárgamuskotály, furmint
Recommended drinking temperature:	10 °C
Alcohol content:	11 %
Bottle size:	0,5 l

Vineyards

various parts of premium vineyards owned by the winery

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

Furmint clusters with ideally shriveled and botrytized-berries harvested in whole than picked and separated. 12-hour cold-soak in stainless steel tanks. Indigenous yeast fermentation in stainless steel tanks. Aged in stainless steel only.

Details

Type	Dessert Wine
Acidity	6,3 g/l
Alcohol content	11 %
Bottle size	0,5 l
Beginning of harvest	2018-10-12
Bottling date	2019-06-13
Vinification	Aged in stainless steel only.
Ageing time	acél tartályban 3 Month

Tasting



Light golden color with greenish reflexes.



Pineapple, dried apricot and acacia lead the nose.



Tropical fruits, mostly mango and papaya dominate the palate with some playful menthol.

