



# SAUSKA

## Sauska Merlot prémium

### Villány 2015

Decadent parade of raspberries and blueberries with herbal notes. On the palate, thick, bold texture, red forest fruits along with dark chocolate and roasted hazelnut. Silky tannins balance the serious material. "This is a layered and rich red with rust, black olives and wet earth. Yet, it's refined and fresh with solid tannins and very long finish. Tangy acidity, too. Shows greatness." James Suckling 95 pts.

Blend:	merlot
Recommended drinking temperature:	17-18 °C
Alcohol content:	14 %
Bottle size:	0,75 l

### Vineyards

Kopár vineyard Most of the west part of Villány is completely protected from the north which is the reason the Spring blooming comes early in the year. It is common for Almond trees to start budding by late February. We recently moved the crops to a rocky, steep hillside location. Our twenty-year old Merlot plantation grows well there because the warmth of the soil supports the maturation process.

### The Year

After the rainy end of 2014 and a very soft winter, we expected some infections early spring but managed to handle them successfully. Spring was short as usual in the last decade with prompt heatwaves and unexpected cool periods. We had an ideal blooming time that resulted in loose, healthy bunches. Summer and early fall were hot as hell also very dry. Still, our vineyards managed to avoid drought by utilizing the residual water in the deepest layers of the soil left from the previous winter. The expected early harvest got delayed by a long rainy period but did not affect quality. We harvested an awesome amount of wonderful fruit on every one of our vineyards without exception – and very much looking forward to tasting the wines of 2015.





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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 for 15 months in 20% new and 80% used French oak barrels.

## Details

Type	Wine
Acidity	5,6 g/l
Alcohol content	14 %
Bottle size	0,75 l
Beginning of harvest	2015-09-14
Bottling date	2017-07-10
Vinification	new and used French oak
Ageing time	15 Month

## Tasting



Deep dark color with saturated ruby color.



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