



SAUSKA



Sauska Pinot Noir Birs

Tokaj 2017

Light and aerial with strawberry and goosberry aromas followed by earthy notes and nutmeg. Wonderfully silky tannins fill the palate before the balanced finish.

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

Vineyards

Birsalmás We have done essential preservation to the vineyard within the last two years: vines were restructured, erosion prevention measures were implemented and centuriesold terraces were given a new lease of life. The stone walls were rebuilt in an angle to give solid protection against water downpour and soil erosion. The unique exposure and the eroded, clay-rich rhyolite loam gives the soil many minerals. Due to these factors the vineyard produces complex wines with great aging potential.

The Year

We had a freezing winter with a generous amount of snow that came handy to cover our new plantations. After a timely bud-break with just enough rain and perfect early summer blooming a long dry period came resulting in "fat" and closed Furmint bunches which led to botrytis starting late September. The June-August period was quite warm. After a balanced ripening period we were able to start the harvest for sparkling base wines early, at the end of August. Outstanding, tight, "full-of juice" berry quality and perfectly settled must mark our way to blending. Our dry base wines also turned out to be bright, clean and aromatic as well. Some of our premium vineyards were partially attacked by botrytis a bit too soon which led to the loss of a limited amount of dry base wines. In the meantime, we gained some wonderful quality juice for late harvest wines.



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Winemaking

After hand-harvest and rigorous hand-sorting 28-35 days of total maceration to preserve the varietal's character. Controlled malolactic fermentation in stainless steel and small used French oak. Aged 80% in used French oak and 20% in Clayver for 10 months.

Details

Type	Wine
Acidity	5,4 g/l
Alcohol content	13,5 %
Bottle size	0,75 l
Beginning of harvest	2017-09-04
Bottling date	2019-06-19
Vinification	in used oak barrels and in ceramic eggs
Ageing time	10 Month

Tasting



Red ruby color



Light and aerial with strawberry and goosberry aromas.



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