

SAUSKA



Sauska Pinot Noir Padi

Tokaj 2017

The nose is dominated by surprisingly deep red fruit aromas, ripe dark cherry and blackberry. Bold first sip with plum and cherry, velvety rich appereance on the palate. Impressive length with charming salty minerality.

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

Vineyards

Padihegy A land with diverse exposure, our vineyards hugging the mountain from east to west. Rhyolit tuff, geyserite and limnoquarzite mark the terroir with heavy clay content. Due to the delicate quality and unique balance of soil, Padihegy has an instrumental role in our sparkling wine concept with new Chardonnay and Pinot Noir plantations on the horizon.

The Year

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Address: 3908 Rátka, 2722 hrsz.

Address: 1222 Budapest,

Nagytétényi út 36-42

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

Туре	Wine
Acidity	5,5 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



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appereance on the palate.

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