





Sauska Rosé

Villány 2019

The 2019 Sauska Rosé blend`s backbone is indigenous Kékfrankos (Blaufr⊠nkisch), charmingly framing the other varietals Syrah, Merlot, and Cabernet Franc. Bursting aromas of verbena, lemon, and rhubarb lead the nose, followed by fruits of the Mediterranean, especially lemon and lime. Quince, gooseberry, pear, and pomegranate dominate the light yet confident flavor profile. Fresh, balanced, and clean on the palate.

Blend: merlot, kékfrankos, syrah, cabernet franc

Recommended drinking temperature: $10\,^{\circ}\mathrm{C}$ Alcohol content: $12\,\%$ Bottle size: $0,75\,\mathrm{I}$

Vineyards

From two stunning young plantations of sub-region Siklós. 100% own planation, spotless

The Year

Address: 7773. Villány, 048/10 hrsz.

Address: 3908 Rátka, 2722 hrsz.

Address: 1222 Budapest,

Nagytétényi út 36-42

2019 was the driest winter of the last decade in Villány. Thanks to the winter, bud-break came earlier this year. The period from bud-break to flowering started with a warm April, followed by rainy May, which was the coldest in the last 8 years. Then a very hot June came followed by rainy, cold July and a nice August. We started the harvest with speed-picking for Rose in the last week of August, with the focus to preserve fresh fruitiness. The rest of the season was a bit hectic with warm weather and even frost. In spite of the ups and downs, the berries arrived in the processing room with perfect phenolic ripening, high potential alcohols, low malic acid content, and high color intensity.

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SAUSKA



Winemaking

After a quick, accurate selection berries immediately cold pressed. Fermented at low temperature (16,5 – 18 °C) in stainless steel tanks to maximize the fruit character. Aged in stainless steel only. Blended at the end of November.

Details

Туре	Wine
Acidity	6,3 g/l
Alcohol content	12 %
Bottle size	0,75 l
Beginning of harvest	2019-08-28
Bottling date	2019-12-17
Vinification	reductive
Ageing time	3 Month

Tasting



Lighter pink



Bursting aromas, energy, ripeness and balance lead the nose, followed by fruits of the Mediterranean, especially lemon, lime, and grape.



Quince, gooseberry, pear, pomegranate, and rhubarb dominate the light yet confident flavor profile. Fresh and balanced, long and even on the palate.