



SAUSKA

Sauska Siller

Villány 2020

Elegant ruby with an intense nose of forest berries, cherry and freshly-cut vines. The palate is fresh and tart with current and blackthorn. An earthy and pretty wine just like the Villány locals like it: simple and tight, borderline red but luckily not.

Blend:	cabernet sauvignon, merlot, kékfrankos, pinot noir, portugieser, kadarka
Recommended drinking temperature:	10 °C
Alcohol content:	13 %
Bottle size:	0,75 l

Vineyards

various parts of premium vineyards owned by the winery

The Year

Early 2020 Villány soil contained a significant amount of excess water after the wet winter. At the end of March Siklós vineyards were covered by snow. Bud-break came late and progressed slowly, the two-month blooming period was chilly and dry. The cold summer lasted painfully long, until early August, which slowed down ripening. September saved the vintage with record-breaking warm temperature and unique day-night temperature fluctuation, which is extremely beneficial in building aromas and minerality, also preserves bright color. This is a vintage of lean, unique, interesting wines. Can't wait to taste them!





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Winemaking

Hand-sorted clusters and berries briefly and gently crushed and soaked for 3-5 days. Controlled malolactic fermentation in stainless steel to maximize fruit character. Sur lie ageing for 3 months.

Details

Type	Wine
Acidity	5,5 g/l
Alcohol content	13 %
Bottle size	0,75 l
Beginning of harvest	2020-09-10
Bottling date	2021-01-11
Vinification	in stainless steel and oak
Ageing time	3 Month

Tasting



Elegant ruby.



Intense nose of forest berries, cherry and freshly-cut vines.



The palate is fresh and tart with current and blackthorn.



Earlier vintage(s)

2017

2019