



SAUSKA

Sauska Tokaji Aszú 5 Puttonyos

Tokaj 2017

Pale gold. Dominated by the freshness and kindness of dried fruits in the nose, typically apricot, mango and some herbs. Rich in taste, the sip is full and tight. Apricots and orange peel on palate. Natural sugar content: 149 gr/l.

Blend:	furmint, hárslevelű, kabar
Recommended drinking temperature:	10 °C
Alcohol content:	11,5 %
Bottle size:	0,5 l

Vineyards

Average vine age: 30-35 years Elevation: 180-200 meters Planting density: 3000-5000 vine/hectares, grape yield: 500 l/ha Exposure: S-E, S, S-SW Soil type: various volcanic soils (zeolite, riolite, tufas), loess. various parts of premium vineyards owned by the winery

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

Hand-harvested with strict cluster selection. Perfectly botrytized grapes picked by hand. Fermented in barrels with indigenous yeast. Aged in new oak for 20 months. Harvested on the 11th of October 2017.

Details

Type	Dessert Wine
Acidity	8,52 g/l
Alcohol content	11,5 %
Bottle size	0,5 l
Beginning of harvest	2017-10-11
Bottling date	2019-08-13
Vinification	in new and used French barrels.
Ageing time	20 Month

Tasting



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