



# SAUSKA



## Tokaji Aszú 6 Puttonyos

Tokaj 2003

A blend of Varietals: Furmint (90%) and Hárslevelű (10%). Bright golden color. Cantaloupe and dried apricot in the nose with a hint of vanilla. The sugar is in perfect balance with its vibrant and lively acids. Dessert wine and a lovely dessert in itself. Natural sugar content: 225 gr/l.

Blend:	furmint, hárslevelű
Recommended drinking temperature:	10-12 °C
Alcohol content:	10 %
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.

## The Year

Spring was very dry in 2003, followed by a long, hot summer. After a wonderfully balanced ripening season we started the harvest on November 20. Thanks to the humid mornings and our rigorous cluster selection we harvested exceptional quality berries.



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## Winemaking

Hand-harvested with strict cluster selection. Perfectly botrytized grapes picked by hand. Barrel fermented with indigenous yeast, 8 months to complexion, Aged in new oak (55% Hungarian, 30% French, 15% American) for 36 months.

## Details

Type	Dessert wine
Acidity	9,2 g/l
Alcohol content	10 %
Bottle size	0,5 l
Beginning of harvest	2003-11-04
Bottling date	2006-11-21
Vinification	in new oak barrels (hungarian, french and american)
Ageing time	36 Month

## Tasting



Bright golden color.



Cantaloupe and dried apricot in the nose with a hint of vanilla.



The sugar is in perfect balance with its vibrant and lively acids.

