



## Sauska Blanc de Blancs

Tokaj

Recommended drinking temperature:	8-10 °C
Alcohol content:	12,5 %
Bottle size:	0,75 l

Sauska Blanc de Blancs has been a real passion project for us this year, a new sparkling wine which we fine-tuned and finalized in collaboration with our longtime partner Bortársaság. Blanc de Blancs is a prominent and elegant category, adding one to our line was a treasured dream of the Sauska team along with our longtime consultant, the great Régis Camus. "At first sip, citrus, green apple, energetic, intense and mineral sip. New colors in the Sauska range. By choosing between the dosage tests, our goal was to get to the point where the image of the blanc de blanc is sharpened to a pinpoint, while the hold and roundness of the sip is preserved. In the end, we stop at 3 g/l (extra brut category), where the overall effect is dry, and every detail seems to have fallen into place." Bortársaság Limited edition sparkling wine in a gift box, available exclusively at Bortársaság and on our webshop.




## Winemaking

Grapes harvested by hand, whole cluster-pressed at the winery. Primary fermentation in Tokaj. Selection and blending take place in our aging cellar at Sauska Budafok. From the second fermentation phase, the bottles are matured in a traditional limestone sparkling cellar at a constant temperature of 12 -16 °, with steady high relative humidity of 80-82% throughout the year. Dosage: 3gr/l

### Details

Type	Sparkling wine
Acidity	8,7 g/l
Alcohol content	12,5 %
Bottle size	0,75 l
Beginning of harvest	
Bottling date	
Vinification	Méthode Traditionnelle
Ageing time	48 Month

### Tasting

	Soft shiny white, pale yellow.
	Zitrus, green apple.
	Vibrant and energetic on the palate, with a globe-trotter`s elegance and irresistible Tokaj minerality.