



Sauska Brut Demi

Tokaj

Recommended8-10 °Cdrinking temperature:4Alcohol content:12 %Bottle size:0,375 l

Pale lemon with silvery hues. Fresh apple and green pear domibate the nose, lemon, and citrus zest on the palate. Unmistakable Tokaj minerality dominate the mouthfeel and leads to the long finish. The innocent half-bottle hides a surprisingly serious, complex sparkling wine with steady bubbles and great length.

Winemaking

Grapes harvested by hand, whole cluster-pressed at the winery. Primary fermentation in Tokaj. Selection and blending takes place in our cellar in Budafok, with the addition of reserves for desired harmony and balance. 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. Our sparkling wine is matured in bottles for more than 18 months. Dosage: 8 gr/l.

Details

Type Acidity Alcohol content Bottle size Beginning of harvest Bottling date Vinification Ageing time Sparkling wine 6,5 g/l 12 % 0,375 l

Méthode Traditionnelle om minimum 18 Month

Tasting

Straw gold.

An enticing nose, with notes of ripe citrus, honey and juicy pineapple.

In the mouth, a first fresh impression, with citrus zests, lemon curd and a mineral smokiness.

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