



Sauska Brut Jeroboam

Tokaj

Recommended drinking temperature:	8-10 °C
Alcohol content:	12 %
Bottle size:	3 l

Straw gold, with a regular stream of bubbles. 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. A well-balanced wine, vivacious with good length. Bottle size: 3 L, in classic wooden box.




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	Sparkling wine
Acidity	6,5 g/l
Alcohol content	12 %
Bottle size	3 l
Beginning of harvest	
Bottling date	
Vinification	Méthode Traditionnelle
Ageing time	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.