



Sauska Brut Jeroboam

Tokaj

Recommended 8-10 °C

drinking temperature:

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 Tasting

Type Sparkling wine Straw gold.
Acidity 6,5 g/l

Alcohol content 12 %

Bottle size 3 I rip

Beginning of harvest

Bottling date Vinification

Vinification Méthode Traditionnelle
Ageing time minimum 18 Month

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lemon curd and a mineral

smokiness.

SAUSKA VILLÁNY SAUSKA TOKAJ SAUSKA BUDAPEST

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