



Sauska Brut Magnum

Tokaj

Recommended drinking temperature:	8-10 °C
Alcohol content:	12 %
Bottle size:	1,5 l

"Very fruity indeed! Elegantly evolving nose, some toasty complexity, cushiony mousse. A lovely wine." Champagne and Sparkling Wine World Championships 2023 – Best Hungarian Sparkling Wine, Best in Class. "Delicious! Very fresh and fruity nose. Elegant and bright, lovely freshness and fruit expression, precise and nice mousse." Champagne and Sparkling Wine World Championships 2022 – gold medal Straw gold, with an indolent and persistent stream of bubbles. Generous on the nose, with a floral freshness and toasty notes of pistacchios and hazelnut. A palate bursting with fruit, quince and ripe pears and a touch of aniseed.




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 36 months. Dosage: 11 gr/l.

Details

Type	Sparkling wine
Acidity	6,9 g/l
Alcohol content	12 %
Bottle size	1,5 l
Beginning of harvest	
Bottling date	
Vinification	Méthode Traditionnelle
Ageing time	minimum 36 Month

Tasting

	Straw gold.
	Generous on the nose, with a floral freshness and toasty notes of pistacchios and hazelnut.
	A palate bursting with fruit, quince and ripe pears and a touch of aniseed.