



Sauska x Ökumenikus Segélyszervezet Brut

Tokaj

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

As a result of our long partnership with Hungarian Interchurch Aid (HIA) we now proudly offer two remarkable wines for the winter holiday season. For each bottle purchased, the winery supports the work of HIA helping needy families and children with HUF 1,500. Sauska Brut NV is a limited edition, specially labeled sparkling wine, a vibrant blend of Tokaj Furmint, Hárslevelű and Chardonnay. Straw yellow with golden hues, regular bubbles. Attractive aroma of honey, ripe citrus and juicy pineapple. The first sip is freshly grated lemon peel and lemon butter, followed by an elegant mineral smokiness. A lively sparkling wine with great balance, and a lingering, long finish.




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	0,75 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.