



Sauska Brut

Tokaj

Recommended 8-10 °C

drinking temperature:

Alcohol content: 12,5 % Bottle size: 0,75 l

"Lovely restraint on the nose, cool, crunchy fruit. Fresh, smooth, and feisty. Elegant, fine nd soft mousse." Champagne and Sparkling Wine World Championships 2022 – gold medal "Elegant, long and linear" Champagne and Sparkling Wine World Championship 2021 – gold medal 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.

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 7,15 g/l
Alcohol content 12,5 % An enticing

0,75 l

Bottle size
Beginning of harvest

Bottling date

Vinification Méthode Traditionnelle
Ageing time minimum 18 Month

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pineapple.

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

Awards

James Suckling ratings;

SAUSKA VILLÁNY SAUSKA TOKAJ SAUSKA BUDAPEST

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