



Sauska Extra Brut Vintage 2016

Tokaj 2016

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

Pale gold with a silvery hue and even bubbles. Cool minerality on the nose that opens with a resinous, honeyed richness. Complex and elegant, apple, quince and vibrantly rich volcanic minerality on the palate along with delicate quince and herbs. The finish is long, silky, and creamy.

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 60 months. Dosage: 5 gr/l.

Details

Type	Sparkling wine
Acidity	7,8 g/l
Alcohol content	12 %
Bottle size	0,75 l
Beginning of harvest	
Bottling date	
Vinification	Méthode Traditionnelle
Ageing time	minimum 60 Month

Tasting



Pale gold



Cool minerality on the nose that opens with a resinous, honeyed richness.



Complex and elegant, apple, quince and vibrantly rich volcanic minerality.