



Sauska Extra Brut Vintage 2016

Recommended 8-10 °C

drinking temperature:

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

Tokaj 2016

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 Tasting

Туре	Sparkling wine	Pale gold
Acidity	7,8 g/l	
Alcohol content	12 %	Cool minerality on the nose that

0,75 l

Beginning of harvest

Bottling date

Bottle size

Vinification Méthode Traditionnelle
Ageing time minimum 60 Month

Complex and elegant, apple, quince and vibrantly rich volcanic

opens with a resinous, honeyed

minerality.

richness.

SAUSKA VILLÁNY SAUSKA TOKAJ SAUSKA BUDAPEST

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