



Sauska Extra Dry

Tokaj

Recommended drinking temperature:	8-10 °C
Alcohol content:	12,5 %
Bottle size:	0,75 l

Sunshine gold with consistent bubbles. It opens with the intense aromas of the summer Tokaj vineyards, honey, quince, apricots, and ripe grapes, followed by lime, baked apple, honey, and vanilla on the palate. Vibrant, fresh, and energetic, its delicate sweetness is wonderfully balanced by salty volcanic minerality. Attractive and confident on its own, this sparkling wine performs beautifully with food, especially with seafood up to the sweets.




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 12 months. Dosage: 13 gr/l.

Details

Type	Sparkling wine
Acidity	8,7 g/l
Alcohol content	12,5 %
Bottle size	0,75 l
Beginning of harvest	
Bottling date	
Vinification	Méthode Traditionnelle
Ageing time	minimum 12 Month

Tasting

	Sunshine 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.