



Sauska Furmint Brut Vintage 2016

Tokaj 2016

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

Generous nose, aromas of honey and yeast, brown butter, peach pie, baked lemon and ripe quince. Mature and elegant wine with rich foam, lively bubbles, salty, volcanic minerals -driven flinty minerality. Elegant, 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 48 months. Dosage: 7 gr/l.

Details

Type	Sparkling wine
Acidity	8,7 g/l
Alcohol content	12 %
Bottle size	0,75 l
Beginning of harvest	2016-08-19
Bottling date	
Vinification	Méthode Traditionnelle
Ageing time	min. 48 Month

Tasting

	Golden yellow
	Aromas transitioning toward acacia honey, dried apricot and incense in the background.
	Fresh and tight in the mouth with great flinty minerality.