



Sauska Furmint Brut Vintage 2017

Tokaj 2017

Recommended8-10 °Cdrinking temperature:Alcohol content:12 %Bottle size:0,75 l

Ripe and exuberant nose of beeswax, yellow apple, William's pear. Creamy mousse with beautifully balanced sweetness and Furmint's freshness shining in the aftertaste. Quince, pineapple skin, Asian pear flavors with a peach blossom floral touch. Long and refreshing.

Winemaking

Whole-bunch pressing of hand-picked grapes. After must-settling, the wine is fermented in stainless steel tanks and aged on its lees with low levels of sulfites until the final blend is done. No malolactic fermentation nor oak ageing is used for any of our sparkling wines to produce fresh, crisp, elegant, and complex sparkling wines. No reserve wine was used since it is a vintage sparkling. Disgorged after 5 and a half years on the lees.

Details

Type Acidity Alcohol content Bottle size Beginning of harvest Bottling date Vinification Ageing time Sparkling wine 8,7 g/l 12 % 0,75 l 2017-08-22

Méthode Traditionnelle min. 66 Month

Tasting

Golden yellow

Ripe and exuberant nose of beeswax, yellow apple, William's pear.

Quince, pineapple skin, Asian pear flavors with a peach blossom floral touch. Long and refreshing.

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