



Sauska Rosé Extra Brut Magnum

Tokaj

| | |
|-----------------------------------|---------|
| Recommended drinking temperature: | 8-10 °C |
| Alcohol content: | 12 % |
| Bottle size: | 1,5 l |

Elegant, radiant blush pink, tiny bubbles spread evenly and smoothly in the mouth. The wine evokes a complex palette of gingerbread, figs, lemon peel and smoke flavors; all enmeshed in the layered texture and graceful harmony. The Magnum format is to be superior to a regular sized bottle for maturing sparkling wine, because the ratio of air to liquid is lower in larger formats, allowing the wine to age more slowly.




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 36 months. Dosage: 6 gr/l.

Details

| | |
|----------------------|------------------------|
| Type | Sparkling wine |
| Acidity | 7 g/l |
| Alcohol content | 12 % |
| Bottle size | 1,5 l |
| Beginning of harvest | |
| Bottling date | |
| Vinification | Méthode Traditionnelle |
| Ageing time | minimum 36 Month |

Tasting

| | |
|---|---|
|  | Elegant, radiant blush pink. |
|  | The wine evokes a complex palette of gingerbread, figs, lemon peel and smoke flavors. |
|  | Tiny bubbles spread evenly and smoothly in the mouth. |