



## Sauska Tokaj Extra Brut Magnum

Tokaj

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

Warm Art Deco gold. The nose dominated by pear and peach followed by dry apricot and fresh meadow flowers. Furmint seems to be more dominant in this volume resulting in an elegant, decadent and powerful wine with intense, tiny bubbles. 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: 4 gr/l.

## Details

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

## Tasting

-  Warm Art Deco gold.
-  The nose dominated by pear and peach followed by dry apricot and fresh meadow flowers.
-  Furmint seems to be more dominant in this size resulting in an elegant, decadent and powerful wine with intense, tiny bubbles.