



Sauska Tokaj Extra Brut Vintage 2017

Tokaj 2017

Recommended 8-10 °C

drinking temperature:

Alcohol content: 11 % Bottle size: 0,75 l

Elegant with citrus-oil, tangerine, quince and chalky minerality. Dry with pomelo and lemon preserve flavors. Refreshing tartness and lingering, long finish. This sparkling reflects the freshness and minerality that comes from Tokaj's volcanic soil.

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 years on the lees.

Details Tasting

Type Sparkling wine

Acidity 7,53 g/l Alcohol content 11 % Bottle size 0,75 l

Beginning of harvest

Bottling date

Vinification Méthode Traditionnelle

Ageing time minimum 60 Month

Golden yellow.

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Dry with pomelo and lemon preserve flavors. Refreshing tartness and lingering, long finish. This sparkling reflects the freshness and minerality that comes from Tokaj's volcanic soil.

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