



Sauska Cabernet Franc Makár

Villány 2018

Recommended drinking temperature:	17-18 °C
Alcohol content:	15 %
Bottle size:	0,75 l

This wine exudes elegance and finesse. Intense, yet elegant and balanced aromas of black cherry, violet, cigar box and dried leaves. A full bodied yet juicy palate with black olives, black cherries, and cigar flavors. Elegant and feminine style of a rich and full-bodied wine. The Year Rich, full bodied and intense wines. The 2018 vintage will be remembered as the one with the earliest harvest day ever (August 11th for Rosé). It is considered the warmest year of the past decade, thankfully without any extreme heat peaks. It was constantly warm (and dry) from late spring until early autumn. Mid-September brought some very much-needed rain that slowed down the ripening and allowed the grapes to get some refreshment. The Cabernets and Kékfrankos specially shined in this vintage.

Winemaking

After a 3-tier thorough selection of hand-picked clusters, the grapes were de-stemmed and after a couple of hours of pre-fermentative cold soak, the fermentation started. Fermented happened in stainless steel tanks. After 30 days of skin-contact, the wine was gently pressed. Aged for 15 months in 225-liter French barrels. 70% new oak was used.

Details

Type	Red wine
Acidity	5,4 g/l
Alcohol content	15 %
Bottle size	0,75 l
Beginning of harvest	2018-10-10
Bottling date	2020-09-18
Vinification	in used and new barrels
Ageing time	15 Month

Tasting



Deep ruby with violet hues.



Intense, yet elegant and balanced aromas of black cherry, violet, cigar box and dried leaves.



A full bodied yet juicy palate with black olives, black cherries, and cigar flavors.