



Sauska Cuvée 13

Villány 2018

Recommended drinking temperature:	12 °C
Alcohol content:	13,5 %
Bottle size:	0,75 l

Warm ruby red. Aromas of plum, raspberries and freshly baked sourdough bread dominate the nose. On the palate, a lovely outburst of red forest fruits, delicate freshness, clean and balanced finish.

Winemaking

After a quick, accurate selection berries cold-soaked for 3-5 days. Fermented in stainless steel tanks with indigenous yeast to maximize fruit character. Aged in stainless steel and selected used barrels for 8 months.

Details

Type	Wein
Acidity	5,8 g/l
Alcohol content	13,5 %
Bottle size	0,75 l
Beginning of harvest	2018-08-24
Bottling date	2019-10-28
Vinification	In stainless steel and oak
Ageing time	8 Month

Tasting



Warm ruby red.



Aromas of plum, raspberries and freshly baked sourdough bread dominate the nose.



On the palate, a lovely outburst of red forest fruits, delicate freshness, clean and balanced finish.

Earlier vintage(s)

2017;