



## Sauska Cuvée 111

2015

Recommended 12 °C

drinking temperature:

Alcohol content: 13,5 % Bottle size: 0,75 l

Bright yellow, refreshing mint aromas lead the nose followed by charming flinty minerality. The Furmint-Sauvignon Blanc duo is quite magical, pineapple, lemon, lemon curd and fresh dill mingling on the palate. Deliciously salty, complex, fresh and long after taste.

## Winemaking

Hand-harvested and selected berries. Briefly cold-soaked and pressed. Completely cooled clusters and berries before handling and pressing. Indigenous yeast fermentation in stainless steel and wooden barrels. Sur Lie -aging for 1 (in steel tank) and 6 months (in oak barrles).

## Details Tasting

| Туре                 | White wine                 |
|----------------------|----------------------------|
| Acidity              | 5,6 g/l                    |
| Alcohol content      | 13,5 %                     |
| Bottle size          | 0,75 l                     |
| Beginning of harvest | 2015-09-05                 |
| Bottling date        | 2016-07-22                 |
| Vinification         | in stainless steel and oak |
| Ageing time          | 6 Month                    |

Bright yellow.

Refreshing mint aromas lead the nose followed by charming flinty minerality.

The Furmint-Sauvignon Blanc duo is quite magical, pineapple, lemon, lemon curd and fresh dill mingling on the palate.

Address: 7773. Villány, 048/10 hrsz. Address: 3908 Rátka, 2722 hrsz. Address: 1222 Budapest,

Nagytétényi út 36-42

Phone: +36 30 220 1339 Phone: +36 20 535 3000 Phone: +36 30 605 3453 E-mail: villany@sauska.hu E-mail: tokaj@sauska.hu E-mail: budapest@sauska.hu