



Sauska Cuvée 111

2015

Recommended drinking temperature: 12 °C
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 barrels).

Details

Type	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

Tasting



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.