



Sauska Cuvée 113

2023

Recommended drinking temperature:	10-12 °C
Alcohol content:	13 %
Bottle size:	0,75 l

A unique blend of all the five white varieties we grow in our Tokaj vineyards: Furmint, Sauvignon Blanc, Sárgamuskotály, Hárslevelű and Chardonnay. Intriguing layered yet extremely refreshing aromas of white currant, acacia flowers and elderflower. The palate is vibrant with crisp and long acidity, lime zest and white nectarine. Long and refreshing with the classic light saltiness given by the region's volcanic soil. A modern twist of a dry white grown in Tokaj.

Winemaking

After hand harvest, the pre-chilled grapes were destemmed, gently crushed, and left to soak with its skins for 6 hours before pressing. The wine fermented and aged in stainless steel for 4 months on its lees before bottling. Un-oaked style.

Details

Type	Pale yellow with light green hues.
Acidity	5,9 g/l
Alcohol content	13 %
Bottle size	0,75 l
Beginning of harvest	2022-08-31
Bottling date	2023-01-12
Vinification	Aged in stainless steel.
Ageing time	5 Month

Tasting

Hay yellow with greenish hues.
Meadow flowers and citrus notes.
Dry apricot, white currant, grape flowers and elderflower.

Earlier vintage(s)

2018; 2019;