



## Sauska Cuvée 5

Villány 2017

Recommended 17-18 °C

drinking temperature:

Alcohol content: 14,5 % Bottle size: 0,75 l

Intriguing and almost ethereal aromas of black cherries, violets and Iberic ham. Picture-perfect texture and mouthfeel with flavors of blackberry tart, cardamom, and leather. Long, fruit-driven aftertaste that leaves the palate fresh and ready for the next sip.

## 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 16 months in 225-liter French barrels. 85% new oak was used.

## **Details** Tasting

Type Red wine
Acidity 5,7 g/l
Alcohol content 14,5 %
Bottle size 0,75 l
Beginning of harvest 2016-10-08
Bottling date 2017-09-27

Vinification in used and new oak barrels
Ageing time 16 Month

Intriguing and almost ethereal aromas of black cherries, violets

Deep blackish ruby.

and Iberic ham.

Picture-perfect texture and mouthfeel with flavors of blackberry tart, cardamom, and leather. Long, fruit-driven aftertaste that leaves the palate fresh and ready for the next sip.

## Earlier vintage(s)

2015; 2013; 2011;

SAUSKA VILLÁNY SAUSKA TOKAJ SAUSKA BUDAPEST

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