



Sauska Cuvée 5

Villány 2017

Recommended drinking temperature:	17-18 °C
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

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

Tasting



Deep blackish ruby.



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Earlier vintage(s)

2015; 2013; 2011;