



Sauska Cuvée 7 Siklós Magnum

Villány 2018

Recommended 17-18 °C

drinking temperature:

Alcohol content: 14 % Bottle size: 1,5 l

Ruby red with viola hues. Wildflowers and freshly baked brioche on the nose, followed by watery spring cherries, tobacco and Mediterranean green herbs on the palate. Clean and mineral in the mouth, with silky tannins. Light, yet meaningful, attractive, harmonious wine.

Winemaking

Three days cold maceration of accurately hand-sorted, clean berries. 35 days of total maceration in stainless steel tanks. Full, partial natural malolactic fermentation before the press. Aged for 15 months in 70% used and 30% new French oak barrels.

Details Tasting

Type Red wine
Acidity 5,7 g/l
Alcohol content 14 %
Bottle size 1,5 l
Reginning of baryest 2018-09-1

Beginning of harvest 2018-09-12 Bottling date 2020-10-13

Vinification New and used oak barrels

Ageing time 15 Month

Ruby red with viola hues.

Wildflowers and freshly baked brioche on the nose, followed by watery spring cherries, tobacco and Mediterranean green herbs

on the palate.

Clean and mineral in the mouth, with silky tannins. Light, yet meaningful, attractive, harmonious wine.

Earlier vintage(s)

2017;

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