



Sauska Cuvée 7 Villány

Villány 2017

Recommended drinking temperature:	17-18 °C
Alcohol content:	14,5 %
Bottle size:	0,75 l

A bold Bordeaux-blend with Cabernet Sauvignon backbone. Deep ruby, layered, elegant, floral, and fruity. Aromas of freshly baked brioche, bread, cloves, and fresh herbs dominate the nose. On the palate bold, silky tannins, rich herbal notes, fine texture. massive body. In our mind, this is a contemporary Villány red blend: powerful yet proportionate and energizing. Not lacking some cosmopolitan charm, though.

Winemaking

Three days cold maceration of accurately hand-sorted, clean berries. 28-35 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

Type	Red wine
Acidity	6,2 g/l
Alcohol content	14,5 %
Bottle size	0,75 l
Beginning of harvest	2017-09-15
Bottling date	2019-08-09
Vinification	in used and new oak barrels
Ageing time	15 Month

Tasting



Deep ruby.



Aromas of freshly baked brioche, bread, cloves, and fresh herbs dominate the nose.



On the palate bold, silky tannins, rich herbal notes, fine texture. massive body.

Earlier vintage(s)

2016; 2015;