



Sauska Cuvée 7

Villány 2019

Recommended drinking temperature:	17-18 °C °C
Alcohol content:	15 %
Bottle size:	0,75 l

An exceptional Cabernet Sauvignon- based blend complemented with Cabernet Franc and Merlot. Deep ruby colored wine with intense black currant fruit, cocoa bean, and dark chocolate aromas. In the palate is intense and vibrant, with concentrated currant fruitiness and an elegant yet present spicy finish. The Year The rollercoaster-like 2019 vintage produced inky wines with balanced tannins and acidity. It started after the driest winter in 10 years and with an earlier-than expected bud break. Then the warm and cool weather waves happened in a roller coaster fashion: warm early-spring, cold late-spring; cold early-summer, warm late-summer; cold early-autumn, warm late-autumn. Grapes for our Cuvée 7 wines were picked relatively late with a fantastic concentration of flavors, color, and freshness.

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 35 days of skin-contact, the wine was gently pressed. Aged for 15 months in 225-liter French barrels. 30% new oak was used. Bottle aging: 2 years.

Details

Type	Red wine
Acidity	5,5 g/l
Alcohol content	15 %
Bottle size	0,75 l
Beginning of harvest	2019-09-15
Bottling date	2021-10-05
Vinification	An exceptional Cabernet Sauvignon- based blend complemented with Cabernet Franc and Merlot.
Ageing time	15 Month

Tasting



Deep ruby



intense black currant fruit, cocoa bean, and dark chocolate aromas.



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