



Sauska Furmint

Tokaj 2022

Recommended drinking temperature:	10 °C
Alcohol content:	13 %
Bottle size:	0,75 l

"Fresh and citrusy with hints of white nectarines, jasmine, white pepper and crushed stones. Medium-bodied with steady and clean acidity, giving it tension and energy with crushed stone minerality at the end. Hints of cardamom, too." James Suckling 93 points. Upfront mineral with elegant pear and white peach aromas. Crisp and bright palate with vibrant acidity, nectarine, and pineapple skin flavors next to a refreshingly salty finish. Real volcanic wine with elegance and grace. Unoaked and refreshing.




Winemaking

Handharvested, handsorted berries briefly cold-soaked and pressed. Fermented in stainless steel (18-20 C) using indigenous yeast. Sur lie aging for 2 months. Aged in stainless steel.

Details

Type	Wine
Acidity	6,7 g/l
Alcohol content	13 %
Bottle size	0,75 l
Beginning of harvest	2021-09-15
Bottling date	2022-07-12
Vinification	Aged in stainless steel.
Ageing time	2 Month

Tasting

	Pale straw-yellow with greenish hues.
	Upfront mineral with elegant pear and white peach aromas.
	Crisp and bright palate with vibrant acidity, nectarine, and pineapple skin flavors next to a refreshingly salty finish.

Earlier vintage(s)

2019;