



## Sauska Merlot Kopár

Villány 2018

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

Broad and concentrated blue and black plum aromas with graphite and sage. Juicy, crisp yet rich palate with ripe plum, cigar box and shitake flavors. Upfront and ripe tannins with a savory, graphite finish. The Year Rich, full bodied and intense wines. The 2018 vintage will be remembered as the one with the earliest harvest day ever (August 11th for Rosé). It is considered the warmest year of the past decade, thankfully without any extreme heat peaks. It was constantly warm (and dry) from late spring until early autumn. Mid-September brought some very much-needed rain that slowed down the ripening and allowed the grapes to get some refreshment. The Cabernets and Kékfrankos specially shined in this vintage.

## 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 15 months in 225-liter French barrels. 70% new oak was used.

## Details

Type	Red wine
Acidity	6,3 g/l
Alcohol content	14,5 %
Bottle size	0,75 l
Beginning of harvest	2017-09-14
Bottling date	2019-09-24
Vinification	in used and new oak barrels
Ageing time	15 Month

## Tasting



Shiny deep ruby



Broad and concentrated blue and black plum aromas with graphite and sage.



Upfront and ripe tannins with a savory, graphite finish.