



Sauska Pinot Noir Birs

Recommended 12 °C

drinking temperature:

Alcohol content: 14 % Bottle size: 0,75 l

Traslucent purple with pink hues. Aromas of fresh raw meat, tart cherry, forest soil, lean smoke and oriental spices characterize the nose, followed by jumpy minerality on the palate with tart cherry, red currant, fine chocolate, and a touch of cinnamon. A lean and elegant wine with refined, charming minerality.

Winemaking

Grape hand-harvested, carefully selected, soaked for a few hours on the skin, then gently pressed. Controlled alcoholic fermentation in both tank and barrel, to emphasize primary characteristics of the variety. Aged for 10 months in new 225-liter French barrels (15%) and used 225-liter French barrels (85%). Bottled in May 2022.

Details Tasting

10 Month

Туре	Wine
Acidity	4,7 g/l
Alcohol content	14 %
Bottle size	0,75 l
Beginning of harvest	2020-09-16
Bottling date	2022-05-25
Vinification	in used oak barrels and in

Aromas of fresh raw meat, tart cherry, forest soil, lean smoke and

Traslucent purple with pink

oriental spices.

hues.

ceramic eggs

Tart cherry, red currant, fine chocolate, and a touch of

cinnamon

Earlier vintage(s)

2017; 2018; 2019;

Ageing time

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