



SPARKLING WINE/EXTRA BRUT

SAUSKA WINERY **0,75l**

DESCRIPTION

Type of the wine: **WHITE, SPARKLING**

Grape variety: **A BLEND OF INDIGENOUS FURMINT (50%), HÁRSLEVELŰ (25%)
ALONG WITH CHARDONNAY (25%).**

Sugar / alcohol content: **6,0 g/l 12 %**

Terroir, vineyard: **TOKAJ-HEGYALJA WINE REGION, VINEYARDS: SÁROSPATAK: KIRÁLY-
HEGY/MEGYER, MÁD: BIRSALMÁS-VINEYARD, RÁTKA: KÖZÉPHEGY,
PADIHEGY, ISTENHEGY. BODROGKERESZTÚR: MEDVE-VINEYARD.**

Training system: **CORDON**

Harvest: **HAND-HARVESTED**

Technology: **Early September harvest, keeping every varietal component separately.
Primer fermentation: 20% in oak barrels;
Secondary fermentation in the cold cellar from mid-March until the
end of August;
Bottle aging: 9 months.**

Quality level: **N/A**

Temperature: **10-12 C°**

Food pairing: **seafood, strawberries, caviar**

Description: **Pale yellow. The wine's backbone is bold Furmint completed by the
fragile Hárslevelű and the elegant Chardonnay. Intensive, tiny bubbles,
stunning minerality and a pleasantly long finish. Great aging potential.**

Available quantity: **1.500 BOTTLES**

Self price : **6.950 HUF / 22-23 EUROS**

