

Sauska

Cuvée 113 White Blend 2024



TASTING NOTE

Wonderfully rounded and aromatic, with elderflower and orange peel aromas, meeting tropical fruits like mango and pineapple on the palate.

VITICULTURE

This is a blend dominated by the classic Furmint grape, combined with traditional Tokaj grapes (Hárslevelű and Yellow Muscat) as well as the international varieties Chardonnay and Sauvignon Blanc. Sourced from the estate's own fruit from their best names vineyards including Budaházi, Medve, Padihegy and Birsalmás.

VINIFICATION

The grapes are hand-harvested and hand-sorted berries. Before fermentation they are briefly cold-soaked and pressed gently. Fermentation is in stainless steel at 18-20 degrees C using indigenous yeast. Ageing on lees for 2 months.

FOOD MATCHING

Pairs well with white meat dishes like grilled chicken and chicken cacciatore. Works equally well with a toasted cheese sandwich!

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Furmint (58%), Sauvignon Blanc (17%), Muscat Blanc à Petits Grains (13%), Hárslevelű (10%), Chardonnay (2%)
CLOSURE	Screw cap
SKU CODE	K1436124
EXPRESSION	White, Aromatic and Dry
COUNTRY	Hungary
REGION	Tokaji
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.25
TOTAL ACIDITY	5.9g/l Tartaric
RESIDUAL SUGAR	1.2g/l
SKU	K1436124