

**Sauska**

# Sparkling Brut



## TASTING NOTE

A wonderful, bright traditional method sparkling wine. It has an enticing nose, with notes of ripe citrus, honey and juicy pineapple. There is just the right balance between fruit and some smokey, biscuity flavours from the in-bottle fermentation.

## VITICULTURE

The 10-30 year old vines are grown in eroded soils that include a layer of rhyolite and small patches of fertile loam. Early September harvest, keeping the grapes separated.

## VINIFICATION

Crafted by Champagne master Régis Camus, using a blend of Furmint, Hárslevelű and Chardonnay. Initial fermentation: 20% in oak. Secondary fermentation in cold cellars (March-August). Aged over 18 months on lees in bottle for depth and complexity.

## FOOD MATCHING

You would be hard-pressed to find a better aperitif, but for some food inspiration try it with courgette and dill potage, cream of cauliflower gratin, or clam chowder.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Furmint (43.7%), Hárslevelű (35%), Chardonnay (21.3%)
CLOSURE	Natural Cork
SKU CODE	K14061NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Hungary
REGION	Tokaji
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.31
TOTAL ACIDITY	5g/l Tartaric
RESIDUAL SUGAR	8.2g/l
SKU	K14061NV