

Sauska

Tokaji Late Harvest Cuvée 2023



WHITE
DESSERT WINE



HUNGARY



TOKAJI



SUITABLE
FOR VEGANS

TASTING NOTE

A beautiful nose of pineapple, dried apricot and acacia. Tropical fruits, mostly mango and papaya dominate the palate with some playful menthol/herbal character. The sweetness is wonderfully balanced with depth and freshness.

VITICULTURE

This is a blend dominated by the Furmint grape, the hero of all Tokaji sweet wines. It is blended with some Yellow Muscat for additional aroma, and the unusual Kabar grape (a crossing of Hárslevelű and Bouvier). From estate-owned vineyards.

VINIFICATION

Furmint grapes, some of which are shriveled due to noble rot, are harvested in whole bunches then picked and separated. 12-hour cold-soak in stainless steel tanks. Indigenous yeast fermentation in stainless steel tanks. Aged in stainless steel only to retain the vibrant fruit.

FOOD MATCHING

Fresh figs, millefeuille, panna cotta, soft cheeses.

SIZE	50cl
VINTAGE	2023
ABV	11.5%
GRAPE VARIETIES	Furmint (88%), Yellow Muscat (7%), Kabar (5%)
CLOSURE	Natural Cork
SKU CODE	K1492623
EXPRESSION	Dessert/ Sweet
COUNTRY	Hungary
REGION	Tokaji
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.48
TOTAL ACIDITY	6.3g/l Tartaric
RESIDUAL SUGAR	125g/l
SKU	K1492623