Sauska

Birsalmás Single Vineyard Furmint 2022



WHITE STILL WINE | HUNGARY | TOKAJI | SUITABLE FOR VEGANS

TASTING NOTE

An amazingly complex wine. Pineapple and pear lead the aromas with hints of mint. The palate shows richness and depth, with creamy notes and pistachio nuts, balanced with an amazing fresh streak of acidity. An outstanding example of what the Furmint grape can achieve as a dry wine.

VINIFICATION

The grapes are hand-harvested, then cold-soaked for 6 hours. Fermentation happens with indigenous yeast in oak barrels, with lees ageing for 7 months. 40% of the wine goes through malolactic fermentation. The final wine is matured in a mixture of stainless steel, used French oak and Clayver ceramic vessels.

FOOD MATCHING

Sushi, sashimi, seared tuna with ginger-lemon vinaigrette.

SIZE	75cl
VINTAGE	2022
ABV	13.5%
GRAPE VARIETIES	Furmint (100%)
CLOSURE	Natural Cork
SKU CODE	K14461l2
EXPRESSION	White, Generous, and Intense
COUNTRY	Hungary
REGION	Tokaji
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.08
TOTAL ACIDITY	6.2g/l Tartaric
RESIDUAL SUGAR	1.3g/l
SKU	K14461l2