

Sauska

Sparkling Brut



WHITE
CHAMPAGNE &
SPARKLING



HUNGARY



TOKAJI



SUITABLE
FOR VEGANS

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.

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.

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| 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 |