## Sauska

# Sparkling Rosé Brut




ROSÉ CHAMPAGNE & SPARKLING | HUNGARY | TOKAJI | SUITABLE FOR VEGANS

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|---|---|
| SIZE | 75cl |
| VINTAGE | NV |
| ABV | 12.5% |
| GRAPE VARIETIES | Furmint (44.5%), Hárslevelű (44.5%), Pinot Noir (11%) |
| CLOSURE | Natural Cork |
| SKU CODE | K14161NV |
| EXPRESSION | Sparkling & Champagne |
| COUNTRY | Hungary |
| REGION | Tokaji |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.41 |
| RESIDUAL SUGAR | 9g/l |
| SKU | K14161NV |

### TASTING NOTE

A joyous and sophisticated traditional-method sparkling wine. Bright cherry pink with a deliciously fruity nose, showing rose petal and lychee aromas. Candied grapefruit, crushed pink peppercorn and strawberry flavours make for a refreshing and enticing wine.

### VITICULTURE

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

### VINIFICATION

Crafted by Champagne master Régis Camus, using Furmint, Hárslevelű, and Pinot Noir blend. 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

An impressive aperitif, especially when served with smoked salmon and caper canapés. Also works well with chicken caesar salad.