

Sauska

Sparkling Rosé Brut



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 rhyolite 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.

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