



WINE SYSTEM  
TRUST YOUR SENSES

## WINE PASSPORT

**Sauska Furmint Birsalmás**

**Winery: Sauska Tokaj**

### DETAILS

Type of wine:	<b>white wine</b>
Vintage:	<b>2015</b>
Country - region:	<b>Ungarn - Tokaj-Hegyalja</b>
Variety of vine:	<b>Furmint</b>
Taste:	<b>dry</b>
Bottle volume:	<b>0.75 l</b>
Quality:	<b>OEM (Oltalom alatt álló Eredetmegjelölés) Tokaj</b>
Alcohol in vol. %:	<b>14,02 vol. %</b>
Residual sugar:	<b>1,60 g/l</b>
Acid:	<b>5,40 g/l</b>
Aged in:	<b>Wooden barrel</b>
Allergenes:	<b>contains sulfites</b>
Drink at:	<b>12 °C</b>
Lagerfähig bis:	<b>from now on in the next 10 years</b>
Award:	<b>no</b>

### Awards

**Gold PAR Wine Award International 2018**

### Weinbeschreibung

Spectacularly intense and elegant with distinct aromas of mint and camomille, accented with oyster shell minerality. Generous in the mouth, the wine displays flavors of lemon zest, honey, anise, salty almond and fine tobacco. In the mouth, the wine is tactile and gourmand with extreme purity. Layered and seductive, the finish is very long.

### Food recommendation

Seafood, butter-based sauces, game birds.

### Vinification

Fermented with indigenous yeast in oak. Sur Lie -aging for 5 months, battonage regularly. 60% malolactic fermentation. Aged for 5 months in mostly used French and Hungarian oak.

