

OREMUS

TOKAJI ASZÚ

3 PUTTONYOS

2010



TOKAJ-OREMUS

DESCRIPTION

When he tasted it, Louis XIV proclaimed Tokaj “the wine of the king and the king of wines”. The Tokaj legend has grown in its four-hundred years of history; but it was not until 1630 that the greatness of the Oremus vineyard was first spoken of. Today it is the one which receives greatest universal acclaim.

The Tokaj region, Tokaj-Hegyalja lies within the range of mountains in north-east Hungary. The village of Tolcsva and the Oremus winery are located at the geographical heart of said region containing clay soils on weathered andesite and rhyolite tuff.

Production of Aszú wine (teardrop wine) is a meticulous process only possible in good vintages facilitating the development of Botrytis Cinerea (noble rot).

For hundreds of years it has been made in the same way, adding to a 136 litre “Gönc” barrel of must, 3 panniers “puttonyos” of 25 kg of noble Aszú berries.

Noble Aszú berries are macerated in the must until swelling, followed by a gentle press. Fermentation is a slow process of up to 60 days in new Hungarian oak barrels. Eszencia is symbolically returning its soul. Aszú wines are aged in wooden “Gönc” barrels and 220-litre (“Szerednye”) barrels for 2 to 3 years.

Aszú 3 Puttonyos is an elegant and fresh wine, possessing an acidity which makes it a vibrant and yet velvety wine.

GENERAL INFORMATION

Alcohol by volume	12 %
Variety	Furmint, Hárslevelű, Zéta and Sárga Muskotály
Sugar	111 g/l
Acidity	9.3 g/l
Average age of vineyard	15 years
Vineyard surface area	98 ha
Planting density	5,660 plants/ha
Altitude	200 m
Grain yield	161 kg/ha
Harvesting	100% Hand-picked. Aszú berries are selected one by one in the vineyard in two or three rounds from mid-September up to the beginning of November

2010 VINEYARD CYCLE

The year was definitely the toughest challenge for Tokaj vinegrowers in the past decade. Late spring and early summer precipitation flooded the surroundings of Oremus in two occasions. Persistent rainfall during the summer and some hail in August, affected several plots which caused considerable crop loss.

Rain finally stopped during harvest and Botrytis began to develop on the remaining grapes.

Due to a cool growing season, there was enough acidity in the grapes to produce sweet wine with a classic “Tokaj” balance. Remarkable acidity and fresh citrus aromas characterizes this vintage.

STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 20 years if kept in optimum conditions (12-14 °C) at 40% relative humidity, at a constant temperature.

Optimum drinking temperature is 8-10 °C.

PRODUCTION

24,900 - 500 ml. bottles.

