

ASZÚ 3 PUTTONYOS 2011

TASTING NOTES

DESCRIPTION

The Tokaj legend has grown and 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 lies within the range of mountains in north-east Hungary. Oremus Winery are located at the geographical heart of this region.

The production of Aszú wine (teardrop wine) is a meticulous process only possible in exceptional vintages and under particular conditions which promote the development of "Botrytis Cinérea" (noble rot).

For hundreds of years it has been made in the same manner, adding to a "Gönc" barrel (136 litres) of must, 3 panniers (puttonyos) with 25 kg. of noble Aszú berries.

Aszú berries are macerated for two days until swelling and later gently pressed. Fermentation takes place in new Hungarian oak barrels; a slow process which can take up to two months.

Ageing process is completed in 136 and 200 liter barrels for 2 to 3 years and bottled for an additional year.

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	11,5 %
Sugar	108 g/l
Acidity	8,2 g/l
Variety	Furmint, Hárslevelű, Zéta and Sárgamuskotály
Average age of vineyard	16 years
Vineyard surface area	98 ha
Planting density	5.660 plants/ha
Altitude	200 m
Yield	161 kg /ha
Harvest	100% Hand-picked in two or three rounds from mid-September up to the beginning of November

2011 VINEYARD CYCLE

After a cooler and drier winter than usual, spring weather was similar to other harvests. Summer was warmer and drier as well, resulting in early ripening. Warm and dry weather continued in September and October avoiding the development of Botrytis due to poor weather conditions. Harvest was nearly 3 months long and yield was lowest in this decade.

Aszú 3 puttonyos 2011 shows intense fruitiness and perfect acidity balance.

STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 40 years if kept in optimum conditions (12-14 °C) at 60% relative humidity, at a constant temperature.

Optimum drinking temperature is 10-12 °C.

PRODUCTION

29.980 - 50 cl. bottles

