

ASZÚ 3 PUTTONYOS 2016

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 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 cinerea" (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) of 25 kg of noble Aszú berries. Aszú berries are macerated until swollen and later gently pressed. Fermentation takes place in new Hungarian oak barrels; a slow process which can take up to four weeks. The ageing process is completed in 136 and 200 litre barrels for 2 years and bottled for an additional year.

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

GENERAL INFORMATION

Alcohol by volume - **12 %**

Sugar - **136 g/l**

Acidity - **9.4 g/l**

Variety - **Furmint, Hárslevelű, Zéta and Sárgamuskotály**

Average vineyard age - **21 years**

Vineyard surface area - **98 ha**

Planting density - **5,660 plants/ha**

Altitude - **200 m**

Yield - **200-500 kg/ha (1.4 - 3.5 hl/ha)**

Harvest - **100 % hand-picked, in two or three shifts from late September to early November**

2016 VINEYARD CYCLE

Winter was long and cool followed by cold showers in the month of February while a dry and mild spring provoked an early bud break of the Furmint vines starting 8 April. Flowering took place in early June and a dry season was ideal for the fruit set. Temperatures in summer were mild with scattered showers all throughout the summer months. An early and quick ripening favored the wine with rich aromas and balanced acidity. Abundant precipitation at the beginning of September contributed in the high quality of the Aszú grapes

STORAGE, SERVING AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 40 years in optimal conditions: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended serving temperature is 8 °C / 46 °F.

PRODUCTION

34,692 bottles of 50 cl.



TOKAJ-OREMUS