

ASZÚ 3 PUTTONYOS 2018

DESCRIPTION

The legend of Tokaj has flourished throughout its four-hundred-year history, but it was not until 1630 that the greatness of the Oremus vineyard was first spoken of. Nowadays it is the most renowned in the world.

The production of Aszú wine (teardrop wine) is a painstaking process that can only be done in exceptional vintages and under special conditions that favour the development of *Botrytis cinerea* (noble rot). It has been made in the same way for hundreds of years, adding three baskets (puttonyos) containing 25 kg of Aszú noble berries to a Gönci barrel (136 litres) of must. The Aszú berries are left to soak for several hours until they swell and are then gently pressed. Fermentation, which takes place in new Hungarian oak barrels, is a slow process that can take up to four weeks. The wine is then aged in 220- and 350-litre barrels for two years and bottled for an additional year.

Aszú 3 Puttonyos is elegant and fresh, and its acidity makes it a vibrant and velvety wine.

Over-ripeness defines this 2018 vintage, with floral and fruity aromas. The *Botrytis* fungus is noticeably less present than usual in Tokaj.

GENERAL INFORMATION

Alcohol by volume - **11.5 %**

Residual sugar - **140 g/l**

Acidity - **7.7 g/l**

Varieties - **Furmint, Zéla and Sárgamuskotály**

Average age of the vineyard - **20 years**

Vineyard surface - **100 ha**

Vineyard surface harvested for sweet wine - **60 ha**

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

Elevation - **200 m**

Yield - **200-500 kg/ha (3-5 hl/ha)**

Harvest - **100% manual in two or three passes from late September to early November**

2018 GROWING SEASON

Winter: mild, with rain rather than snow. It was cold only in February and early March.

Spring: spring was short. Warm temperatures arrived at the beginning of April, resulting in very early flowering.

Summer: drier and hotter than ever before during the entire vegetative cycle of the vine. Early flowering and ripening brought the harvest forward significantly.

Autumn: The prolonged drought yielded very rich and overripe grapes, which favoured the production of late harvest wines. Noble rot occurred only around the Bodrog river.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it has a cellaring potential of approximately 15 years if kept in optimal conditions: 12-14 °C and 60 % relative humidity.

Best served at 9 °C.

PRODUCTION

24,606 bottles 50 cl.



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