

ASZÚ 3 PUTTONYOS 2019



OREMUS

WINEMAKER'S DESCRIPTION

Making Aszú wine is a painstaking process rooted in centuries of tradition. It is only possible under special circumstances that favour the development of the fungus *Botrytis cinerea* (noble rot), which transforms the grapes into precious Aszú berries.

In autumn, fog and dew envelop the Tokaj vineyards in moisture, letting the fungus penetrate the berries, increasing their concentration and rich aromas and flavours. Botrytis does not attack all the grapes at the same time, so the botrytised berries are picked by hand from each bunch in several passes. Harvesting is an artisanal process that takes several weeks. The botrytised grapes are macerated for several hours and, after a light pressing, three 25kg baskets of these noble Aszú berries (one basket is one puttonyo) are added to each 136-litre barrel of must (known as gönci). Fermentation takes place slowly over several weeks in new Hungarian oak barrels. The wine is then aged in 220- and 350-litre barrels for two years and then in bottle for at least another year.

Elegant and fresh, the acidity of Aszú 3 Puttonyos makes it lively and velvety. The weather in 2019 was ideal for the development of Aszú berries, so the aromas of this vintage are fresh, clean and predominantly floral. On the palate, citrus notes stand out.

GROWING SEASON

The winter was mild and dry, with colder weather in January but no frost damage. The spring was particularly cold with little rain. In this scenario, budbreak occurred at the regular dates, followed by sluggish growth.

The summer started cool and very wet. Flowering ended at the normal time, although veraison was delayed. From 15 August, the weather changed, turning dry and sunny, which favoured successful ripening.

The autumn weather was favourable for the development of noble rot, with cool nights and sunny, windy days, and we harvested juicy, well-balanced grapes.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is ready to drink now, but it has a cellaring potential of more than 15 years if kept in optimal conditions of temperature (12-14°C, or 54-57°F) and humidity (60%). Best served at 9°C.



PER 100 ML 488 KJ / 116 KCAL

ALCOHOL BY VOLUME - 12%

RESIDUAL SUGAR - 130g/l

ACIDITY - 7.7g/l

GRAPE VARIETY - Furmint, Zéta and Sárgamuskotály

AGEING - Two years in new Hungarian oak barrels and at least one year in bottle

AVERAGE AGE OF THE VINEYARD - 19 years

VINEYARD SURFACE - 100ha VINEYARD SURFACE HARVESTED FOR SWEET WINE - 60ha

PLANT DENSITY - 5,660 plants/ha

ELEVATION - 200m

YIELD - 200 - 500kg/ha - 3-5hl/ha

HARVEST - 100% hand-picked in two or three passes from late September to early November

PRODUCTION - 24,430 Bottles 50cl

BOTTLING DATE - June 21, 2022

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