

ASZÚ 5 PUTTONYOS 2008

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, 5 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 5 puttonyos es emphatic, exciting with aromas of maturity and elegance. It is an overwhelming wine, surprising, beyond compare.

GENERAL INFORMATION

Alcohol by volume	12 %
Sugar	139 g/l
Acidity	9,5 g/l
Variety	Furmint, Hárslevelü, Zéta and Sárgamuskotály
Average age of vineyard	13 years
Vineyard surface area	93 ha
Planting density	5.660 plants/ha
Altitude	200 m
Yield	146 kg /ha
Harvest	Aszú berries are hand-picked one-by-one in several selection windows

2008 VINEYARD CYCLE

After a mild and dry winter, a rainy spring caused early flowering. The heat and well distributed summer rainfall on the first days of September, allowed for a great ripening.

Aszú berries were collected with a very high quality.

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

24.000 50 cl. bottles

