

ASZÚ 5 PUTTONYOS 2010

DESCRIPTION

The Tokaj legend has grown and grown in its four-hundred years of history, but it was not until 1630, when the greatness of Oremus vineyard was first spoken of. Today, it is the one with greatest universal acclaim.

The Tokaj region lies within the range of mountains in Northeast Hungary. Oremus winery is 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 unique conditions which enable the development of "Botrytis Cinerea" or noble rot.

For hundreds of years it has been made in the same manner, adding 5 panniers (puttonyos) of 25 kg. each, containing noble Aszú berries to a "Gönc" barrel (136 litres) of base must.

Aszú berries are macerated for two days until swollen, followed by a gentle press. Fermentation takes place in new Hungarian oak barrels; a slow process which can last up to two months.

Ageing process is completed in 136 and 200-litre barrels for two to three years and bottled for an additional year.

Citrus, peach and apricot aromas characterize the nose of this Aszú 5 puttonyos 2010; rich and intense on the palate with a long aftertaste of orange blossom and spices.

GENERAL INFORMATION

Alcohol by volume - **11.5 %**

Sugar - **148 g/l**

Acidity - **9.8 g/l**

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

Average vineyard age - **15 years**

Vineyard surface area - **91 ha**

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

Altitude - **200 m**

Yield - **161 kg/ha**

Harvest - **Hand-picked 100% in two or three rounds starting mid-Septembre through early November**

2010 VINEYARD CYCLE

Without a doubt this year has been the most challenging for Tokaj winemakers in the last decade. Several parcels were affected by the late rainfall in spring and early rainfall in summer which flooded the Tolcsva village twice and, along with a few hailstorms in August, led to considerable harvest loss. The rain eventually stopped in early September and Botrytis developed on the remaining grapes. Due to cool temperatures during the growing period, the grapes achieved an extraordinary degree of acidity leading to the classical balance of Tokaj.

STORAGE AND RECOMMENDED 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

19,000 bottles 50 cl.



TOKAJ-OREMUS