

ASZÚ 5 PUTTONYOS

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 by adding 5 panniers (puttonyos) containing 25 kg of 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.

The 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 2013; Rich, intense on the palate with a long aftertaste of orange blossom and spices.

GENERAL INFORMATION

Alcohol by volume - **11.5 %**

Sugar - **156 g/l**

Acidity - **8 g/l**

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

Average age of vineyard - **18 years**

Vineyard surface area - **98 ha**

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

Altitude - **200 m**

Yield - **488 kg/ha – 3.4 hl/ha**

Harvest - **100 % Hand-picked in two or three rounds from mid-September to early November**

2013 VINEYARD CYCLE

Winter of 2013 was mild with abundant precipitation, which provided an ideal water reserve to start the growing cycle. Rainfall continued in June, though July and August were dry and hot with several rain showers and hail. Autumn was mild though its cold nights and sunny days reinforced the typical acidity of the region. Classical vintage to produce excellent Aszú grapes.

Along with 2008, vintage 2013 was the second greatest vintage of the millennium for sweet wines. Extraordinary in quality and quantity.

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 10 °C / 50 °F.

PRODUCTION

52,500 bottles 50 cl.

2013



TOKAJ-OREMUS