

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.

Honey and dried fruit aromas (prune and apricot) followed by caramel and an extraordinary creaminess on the palate. Incomparable harmony between acidity and sugar. Still young!!

GENERAL INFORMATION

Alcohol by volume - **12 %**

Sugar - **129 g/l**

Acidity - **8.4 g/l**

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

Average age of vineyard - **25 years**

Vineyard surface area - **91 ha**

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

Altitude - **200 m**

Yield - **500 kg/ha - 3.5 HI/ha**

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

1972 VINEYARD CYCLE

Vintage 1972 is considered by most to be one of the best vintages for Aszú in the twentieth century. The ideal weather conditions for the development of Botrytis took place this year. Harvest, thanks to a warm, sunny October and cool nights, lead to an extraordinary vintage which had not been replicated until the following century in harvest of 2000.

STORAGE, SERVING AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 60 years in optimal conditions: 12-14 °C / 54-57° F and 60 % relative humidity.

The recommended serving temperature is 10 °C / 50 °F.

PRODUCTION

8,000 bottles 50 cl.

1972



TOKAJ-OREMUS