

# ASZÚ 5 PUTTONYOS 2000

## 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 Cinérea" 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.

**Vintage 2000 is perhaps the most memorable vintage in Oremus. Long and incredibly round; it's a perfect example of a 5 puttonyos Tokaj Aszú.**

## GENERAL INFORMATION

Alcohol by volume - **12 %**

Sugar - **150 g/l**

Acidity - **8.4 g/l**

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

Average vineyard age - **25 years**

Vineyard surface area - **98 ha**

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

Altitude - **200 m**

Yield - **500 kg/ha**

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

## 2000 VINEYARD CYCLE

Winter of the year 2000 was cold with abundant precipitation that helped obtain an ideal water reserve to start the growing cycle. Rainfall was consistent all through spring and warm weather persisted until summer in which the high temperatures and sun brought a very good vintage. Autumn was also warm appropriate for the development of Botrytis.

Berries were picked containing a high sugar content and of extraordinary quality. An excellent vintage; one to remember.

## STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 40 years if stored in the ideal conditions of: 12-14 °C and 60 % relative humidity.

The recommended drinking temperature is 10 °C.

## PRODUCTION

135,500 bottles 50 cl.



TOKAJ-OREMUS