

ASZÚ 5 PUTTONYOS 2014

DESCRIPTION

Tokaj has taken on increasingly legendary status throughout its four-hundred years of history. However, the first mention of the greatness of Oremus vineyard was only in 1630; today it is universally acclaimed.

The Tokaj region lies within a range of mountains in north-eastern Hungary. The Oremus winery is located at its geographical centre.

Aszú (teardrop) wine production is a meticulous process that is only possible with good vintages and under unique conditions that favour the development of "Botrytis cinerea" (noble rot).

Measurements dating back centuries are still used. 5 baskets (puttonyos) containing 25 kg of individually harvested Aszú grapes covered in Botrytis are added to the base must.

The grapes are macerated for two days until they swell, before being gently pressed. Fermentation takes place in new Hungarian oak barrels. It is a slow process that can take up to two months.

The ageing process completes in 136 and 200 litre barrels for two to three years, before being bottled for another year.

ASZÚ 5 puttonyos 2014 is a bright golden colour and has the characteristic aromas of ripe apricot, honey, and citric nuances of grapefruit. It is complex and rich with a refreshing finish, typical of a classic sweet Tokaji wine, without forgetting the acidity perfectly balancing the sweetness.

GENERAL INFORMATION

Alcohol by volume - **12 %**

Sugar - **137 g/l**

Acidity - **9 g/l**

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

Average vineyard age - **19 years**

Vineyard surface area - 100 ha (**60 ha Aszú wines**)

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

Altitude - **200 m**

Yield - **200-500 kg/ha (1.4-3.5 hl/ha)**

Harvest - **100 % hand-picked, in two or three shifts from late September to early November**

2014 VINEYARD CYCLE

The winter was unusually warm, extremely dry in December, with abundant precipitation in January and February. The temperatures rose in spring with rainfall more frequent than normal. Budburst began in early April, two weeks earlier than on average. The rains continued throughout summer, thereby avoiding a drought, with temperatures not becoming too hot. The grapes ripened at a normal rate. Temperatures during a rainy autumn were low. The botrytis formed early, leading to a selective and laborious harvest, and a subsequent low yield. This vintage conveys a classic, fresh, and fruity style from Aszú wines with refreshing acidity.

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 / 54-57 °F and 60 % relative humidity.

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

PRODUCTION

24,226 - 50 cl bottles.



TOKAJ-OREMUS