

ASZÚ 5 PUTTONYOS 2016

DESCRIPTION

Tokaj has become increasingly legendary over its four hundred-plus years of history. The first mention of the greatness of Oremus vineyard wasn't until 1630, but it has now become one of the most widely 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, with 5 baskets (puttonyos) containing 25 kg of individually harvested Aszú noble berries covered in *Botrytis* added to the base must.

The grapes are macerated for 12-24 hours 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 one month.

The ageing process completes in 136 and 200 litre barrels for 2 to 3 years, before being aged in bottle for a further 2 or 3 years.

The objective with Aszú 5 Puttonyos wine is to achieve the best balance between acidity and sugar that we can obtain from the vintage. In this sense, it is a perfect wine for ageing to savour during vertical tastings. The amber colour indicates the high level of noble rot infection in this 2016 harvest. The honey and fruity fragrances are delightful and the acidity on the palate is a sign of outstanding ageing potential.

GENERAL INFORMATION

Alcohol by volume - **11.5 %**

Sugar - **160 g/l**

Acidity - **10.2 g/l**

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

Average vineyard age - **19 years**

Vineyard surface area - **98 ha**

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

Altitude - **200 m**

Yield - **200-500 kg/ha (3-5 hl/ha)**

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

2016 VINEYARD CYCLE

Winter was cold and long, with limited snowfall and cold rains in February. Spring was dry with mild temperatures, producing early budbreak and flowering on the vine. The first buds on the Furmint vines began to appear very early in the cycle on 8 April, the flowering occurred in early June, and the dry period turned out to be ideal for the setting.

Summer went by without extremes, sporadic precipitation falling throughout the season. Fast and early ripening in autumn provided rich flavours and balanced acidity. Early September saw significant influence from precipitation, helping to create the great Aszú grape quality.

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

24,714 bottles 50 cl.



TOKAJ-OREMUS