

# ASZÚ 5 PUTTONYOS 2017

## DESCRIPTION

The legend of Tokaj has grown steadily over its 400-year history, but it was not until 1630 that the greatness of the Oremus estate was first talked about; nowadays it is the most universally acclaimed vineyard in the world.

Tokaj lies in a mountain range in northeast Hungary. The Oremus Winery is located in its geographical centre. The production of Aszú wine is a painstaking process that is only possible in good vintages and under very special conditions that favour the development of *Botrytis cinerea* (noble rot).

It is still made with the traditional measurements of hundreds of years ago, adding to the must 5 baskets (puttonyos) containing 25 kg of botrytised Aszú berries, picked one by one. The grapes are left to macerate for 12-24 hours until they swell and are then gently pressed. Fermentation takes place in new Hungarian oak barrels. It is a slow process that can take up to a month. The wine is aged for two or more years in 136- and 220-litre barrels, followed by 2-3 years in bottle.

**The aim of Aszú 5 Puttonyos is to achieve the best balance between acidity and sugar that the vintage can offer. This makes it the perfect wine for cellaring and subsequently comparing vintages in vertical tastings.**

**A very intense yellow colour characterises the 2017 vintage, with floral aromas and citrus notes on the palate. A well-balanced vintage with sweetness taking centre stage and freshness rounding off the overall sensation.**

## GENERAL INFORMATION

Alcohol by volume - **11 %**

Residual sugar - **178 g/l**

Acidity - **7.6 g/l**

Varieties - **Furmint, Zéla and Sárgamuskotály**

Average age of the vineyard - **19 years**

Vineyard surface - **98 ha**

Vineyard surface harvested for sweet wine - **60 ha**

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

Elevation - **200 m**

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

Harvest - **100% manual in two or three passes from late September to early November**

## 2017 GROWING SEASON

**Winter:** January was cold, with lower than normal temperatures. The snow protected the vineyards.

**Spring:** dry and mild, with average temperatures. Early budding, little rain.

**Summer:** average temperature, normal and evenly distributed rainfall, fast grape development.

**Autumn:** excellent, perfect ripening, favourable weather for harvesting, good conditions for noble rot, cool nights with sunny days, no significant rainfall.

## STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it has a cellaring potential of approximately 40 years if kept in optimal conditions: 12-14 °C and 60 % relative humidity.

Best served at 9 °C.

## PRODUCTION

34,784 bottles - 50 cl.



TOKAJ-OREMUS