

ASZÚ 5 PUTTONYOS 2018



OREMUS

WINEMAKER'S DESCRIPTION

The myth of Tokaj has only grown over its more than 400 years of history; however, it wasn't until 1630 that the greatness of the Oremus vineyard was first mentioned, and today it is the most universally recognized. The Tokaj region is located in a mountain range that occupies northeastern Hungary. Bodegas Oremus lies at its geographical center.

The production of Aszú wine (tear wine) is a meticulous process that is only possible in good vintages and under very special conditions that favor the development of "Botrytis cinerea" (noble rot). It is still based on measurements from hundreds of years ago, adding five baskets (puttonyos) of 25 kg each of noble Aszú berries harvested one by one and covered in Botrytis to the base must. The grapes are macerated for 12-24 hours until they swell, then lightly pressed. Fermentation takes place in new Hungarian oak barrels, a slow process that can last up to a month. The aging phase is completed over two years in 136- and 220-liter barrels, followed by an additional two or three years in the bottle.

Aszú 5 Puttonyos is a wine aimed at representing the best balance between acidity and sweetness that the vintage can offer. In this sense, it is the perfect wine to store and later compare vintages in vertical tastings.

The phenomenon of overripening characterizes this 2018 vintage, with floral and fruity aromas. The contribution of the Botrytis cinerea fungus is much lower than usual in Tokaj.



GROWING SEASON

Winter: The winter was mild, with precipitation arriving more in the form of rain than snow, and cold weather only made an appearance in February and early March.

Spring: Spring was brief, and warm weather began in early April, resulting in very early blooming.

Summer: This vintage was the driest and hottest ever recorded throughout the entire vine growth cycle. Early blooming and ripening led to a very early harvest.

Autumn: The prolonged drought brought an excellent harvest of overripe grapes, favoring late harvest production. Noble rot only developed near the Bodrog River.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is ready to drink now, but it has a cellaring potential of at least 40 years if kept in optimal conditions of temperature (12-14°C) and humidity (60%). Best served at 8°C.



PER 100 ML 540 KJ / 129 KCAL

ALCOHOL BY VOLUME - 11.5%

RESIDUAL SUGAR - 169g/l

ACIDITY - 8.0g/l

GRAPE VARIETY - Furmint, Zéta and Sárgamuskotály

AVERAGE AGE OF THE VINEYARD - 20 years

VINEYARD SURFACE - 98ha

PLANT DENSITY - 5.660 plants/ha

ELEVATION - 200m

YIELD - 200 - 500kg/ha - 3-5hl/ha

HARVEST - 100% hand-picked, in several passes from late September to early November

PRODUCTION - 11,780 Bottles 50cl

BOTTLING DATE - August, 2023

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