

OREMUS

TOKAJI ASZÚ

6 PUTTONYOS

2005



TOKAJ-OREMUS

DESCRIPTION

When he tasted it, Louis XIV proclaimed Tokaj “the wine of the king and the king of wines”. The Tokaj legend has grown and grown in its four-hundred years of history; but it was not until 1630 that the greatness of the Oremus vineyard was first spoken of. Today it is the one which receives greatest universal acclaim.

The Tokaj region, Tokaj-Hegyalja lies within the range of mountains in north-east Hungary. The village of Tolcsva and the Oremus winery are located at the geographical heart of said region.

Production of Aszú wine (teardrop wine) is a meticulous process only possible in good vintages facilitating development of “Botrytis Cinerea” (noble rot).

For hundreds of years it has been made in the same way, adding to the must which fits in a “Gönc” barrel (136 litres) 6 panniers of 25kg (in Hungarian: “puttony”) of noble Aszú berries. We macerate the noble Aszú berries with the must then wait a day or two for the berries to swell, before pressing them. Fermentation is a slow process which can take up to two months. Then, drop by drop, we add a little of the Eszencia, we collected from the Aszú berries.

By doing so, we symbolically return its soul to it, embodied by the Eszencia. Aszú wines are aged in small wooden of 136 litre barrels (known as “Gönc” barrels) and 220-litre (“Szerednye”) barrels for 2 to 3 years.

Aszú 6 Puttonyos is an intense, passionate, vehement wine, with aromas exuding experience. It is the wine of the king and the king of wines.

GENERAL INFORMATION

Alcohol by volume	10,5 %
Variety	Furmint and Hárslevelű
Sugar	178 g/l
Acidity	11.8 g/l
Average age of vineyard	12 years
Vineyard surface area	82 ha
Planting density	5,660 plants/ha
Altitude	200 m
Grain yield	172kg/ha
Harvesting	Hand-picked. Aszú berries are selected one-by-one in the vineyard

2005 VINEYARD CYCLE

Following an unusually cold and snowy winter, budding occurred at the normal time. Summer temperatures were quite mild and there was heavy rainfall. There was a long, dry autumn, which helped the grapes to ripen perfectly. The Botrytis was established at the end of October thanks to abundant mist. It was a very good year.

STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 60 years if kept in optimum conditions (12-14°C) at 40% relative humidity, at a constant temperature.

Optimum drinking temperature is 8-10 °C.

PRODUCTION

10.300 - 500 ml bottles.

