



ASZÚ 6 PUTTONYOS 2006

TASTING NOTES

DESCRIPTION

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 lies within the range of mountains in north-east Hungary. Oremus Winery are located at the geographical heart of this region.

The production of Aszú wine (teardrop wine) is a meticulous process only possible in exceptional vintages and under particular conditions which promote the development of "Botrytis Cinérea" (noble rot).

For hundreds of years it has been made in the same manner, adding to a "Gönc" barrel (136 litres) of must, 6 panniers (puttonyos) with 25 kg. of noble Aszú berries.

Aszú berries are macerated for two days until swelling and later gently pressed. Fermentation takes place in new Hungarian oak barrels; a slow process which can take up to two months.

Ageing process is completed in 136 and 200 liter barrels for 2 to 3 years and bottled for an additional year.

GENERAL INFORMATION

Alcohol by volume	11,5 %
Sugar	216 g/l
Acidity	12,2 g/l
Variety	Furmint, Hárslevelű, Zéta and Sárgamuskotály
Average age of vineyard	13 years
Vineyard surface area	82 ha
Planting density	5.660 plants/ha
Altitude	200 m
Yield	172 kg /ha
Harvest	Aszú berries are hand-picked one-by-one in several selection windows

2006 VINEYARD CYCLE

After a very cold winter with temperatures of up to -17 degrees, spring started late causing a ten day delay in flowering. Summer was cool, some showers in August and the good weather in September resulting in very good acidity and perfect ripeness level of the grapes in harvest time.

An exceptional autumn, hot and dry, set high quality and sanity of aszú berries

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

7.000 - 50 cl. bottles

