

# ASZÚ 6 PUTTONYOS

## 2007

### DESCRIPTION

The Tokaj legend has grown and grown in its four-hundred years of history, but it was not until 1630, when the greatness of Oremus vineyard was first spoken of. Today, it is the one with greatest universal acclaim.

The Tokaj region lies within the range of mountains in Northeast Hungary. Oremus winery is 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 unique conditions which enable the development of "Botrytis Cinérea" or noble rot.

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

Aszú berries are macerated for two days until swollen, followed by a gentle press. Fermentation takes place in new Hungarian oak barrels; a slow process which can last up to two months.

Ageing process is completed in 136 and 200-litre barrels for two to three years and bottled for an additional year.

### GENERAL INFORMATION

Alcohol by volume - **10 %**

Sugar - **213 g/l**

Acidity - **9.1 g/l**

Variety - **Furmint, Hárslevelü, Zéfa and Sárgamuskotály**

Average age of vineyard - **13 years**

Vineyard surface area - **91 ha**

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

Altitude - **200 m**

Yield - **146 kg/ha**

Harvest - **Hand-picked 100% in two or three rounds from late September to early November**

### 2007 VINEYARD CYCLE

Winter and spring were mild causing early flowering, while summer was hot and dry. Fall brought rainy days and cooler temperatures, which made way for Botrytis to act on overripened berries.

Yield is average with extraordinary quality.

Elegant and intensive fruitiness, along with silky texture characterizes 2007 Aszú wines.

### STORAGE, SERVING AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 40 years if kept in ideal conditions: constant temperature of 12-14 °C and 60% relative humidity.

Optimum drinking temperature is 10 °C.

### PRODUCTION

4,980 bottles 50 cl.



TOKAJ-OREMUS