

# ASZÚ 6 PUTTONYOS 2014

## 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 the 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 cinerea" or noble rot. For hundreds of years, it has been made by adding 6 panniers (puttonyos) containing 25 kg of noble Aszú berries to a "Gönc" barrel (136 litres) of base must.

Aszú berries are macerated for 12-24 hours 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. Its ageing process is completed in 136 and 200-litre barrels for two to three years and bottled for an additional 4 to 5 years.

**Aszú 6 Puttonyos is a luxurious wine where its fine acidity supports its extraordinary mellowness.**

**This wine from the 2014 vintage is very complex on the nose with notes of forest fruits honey. In the mouth, the sharp acidity balances the luxurious sweetness.**

## GENERAL INFORMATION

Alcohol by volume - **11 %**

Sugar - **171 g/l**

Acidity - **8.8 g/l**

Variety - **Furmint, Hárslevelű, Zéta, and Sárgauskotály**

Average vineyard age - **19 years**

Vineyard surface area - **98 ha**

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

Altitude - **200 m**

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

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

## 2014 VINEYARD CYCLE

Winter was unusually mild with an extremely dry December and abundant rainfall in February. Spring was warmer and wetter than normal. Budbreak began in early April, two weeks earlier than usual.

The summer was rainy, with no extreme heat. Vineyard ripening followed the usual rhythm.

A mild and rainy autumn helped the early development of botrytis resulting in a selective and elaborate harvest. Yields were low and the vintage favors classic Aszú wines, crisp and fruity, with refreshing acidity.

## STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 40 years in optimal conditions: 12-14 °C / 54-57° F and 60 % relative humidity.

The recommended serving temperature is 8 °C / 46 °F.

## PRODUCTION

11,760 bottles 50 cl.



TOKAJ-OREMUS