

ASZÚ 6 PUTTONYOS 2016



OREMUS

WINEMAKER'S DESCRIPTION

Making Aszú wine is a painstaking process rooted in centuries of tradition. It is only possible under special circumstances that favour the development of the fungus *Botrytis cinerea* (noble rot), which transforms the grapes into precious Aszú berries.

In autumn, fog and dew envelop the Tokaj vineyards in moisture, letting the fungus penetrate the berries, increasing their concentration and rich aromas and flavours. Botrytis does not attack all the grapes at the same time, so the botrytised berries are picked by hand from each bunch in several passes. Harvesting is an artisanal process that takes several weeks.

The botrytised grapes are macerated for several hours and, after a light pressing, six 25kg baskets of these noble Aszú berries (one basket is one puttonyo) are added to each 136-litre barrel of must (known as gönci). Fermentation takes place slowly over several weeks in new Hungarian oak barrels. The wine is then aged for two to three years in 136-litre and 220-litre barrels, followed by four or five years in bottle.

Aszú 6 Puttonyos is a sublime wine. Its refined acidity complements its extraordinary smoothness.

In the autumn of 2016, there was a high incidence of botrytis, which is captured in the beautifully marked honey notes of Aszú 6 Puttonyos 2016. On the palate, its sharp acidity balances the lush sweetness.

GROWING SEASON

The winter was long and cold, with little snow and a fair amount of rain in February. The spring was dry and mild, resulting in early budding from 8 April. Flowering was also slightly early, in the first days of June, and fruit set was completed a few days later, aided by the dry weather. The summer was mild in terms of temperature, and rainfall was even throughout the season. When autumn arrived, the grapes ripened quickly and slightly early. In the beginning of September, the influence of the early rains helped to produce high quality Aszú berries, bursting with flavour and with a round acidity.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is ready to drink now, but it has a cellaring potential of more than 40 years if kept in optimal conditions of temperature (12-14°C, or 54-57°F) and humidity (60%). Best served at 8°C.



ALCOHOL BY VOLUME - 10.5%

RESIDUAL SUGAR - 201g/l

ACIDITY - 11.6g/l

GRAPE VARIETY - Furmint, Zéta and Sárgamuskotály

AGEING - 24 or 30 months in 136 - 220 liter barrels and five years in bottle

AVERAGE AGE OF THE VINEYARD - 19 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 - 11,500 Bottles 50cl

BOTTLING DATE - August 27, 2019
