

# ESZENCIA

## 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 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 Northeast Hungary. Oremus winery is located at the geographical heart of said region.

Eszencia stands out amongst all the Aszú wines. It is an incredibly rich drink, peerless in the world. It has a low alcohol level (1 to 3%), due to the extraordinary sugar content that does not reach full fermentation, and it is not at all unusual to find 500 grams or more residual sugar per litre.

The Aszú berries are picked individually. We should not forget that each picker collects between 5 and 10 kg of grapes a day. The berries are left to settle for 15 to 20 days and, the slight pressure exerted by the weight of the berries themselves, causes extraction of the juice they contain.

The must is then transferred to 50-litre glass containers and left to ferment very slowly. After two years, wine is transferred to 68-litre "átalag" barrels, where it will continue to refine. Finally, it is bottle-aged in a journey that can even last decades.

**Eszencia is Tokaj's nectar and the soul of the Oremus wines. Pure concentration and intensity.**

## GENERAL INFORMATION

Alcohol by volume - **3%**

Sugar - **505 g/l**

Acidity - **14 g/l**

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

Average age of vineyard - **13 years**

Vineyard surface area - **91 ha**

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

Altitude - **200 m**

Yield - **9 bottles/ha**

Harvest - **Aszú berries are hand-picked one-by-one in several selection windows**

## 2008 VINEYARD CYCLE

After a mild and dry winter, a rainy spring caused early flowering. The heat and well distributed summer rainfall on the first days of September, allowed for a great ripening.

Aszú berries were collected with a very high quality.

## STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 40 years if kept in optimum conditions: constant temperatura of 12-14 °C and 60% relative humidity..

Optimum drinking temperature is 10 °C.

## PRODUCTION

826 bottles 37.5 cl.

# 2008



TOKAJ-OREMUS