

# ESZENCIA

## DESCRIPTION

When he tasted it, Louis XIV proclaimed Tokaj “*the wine of the king and the king of wines*”. 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.

A product of the Oremus terroir, Oremus nectar stands out amongst all the Aszú wines. It is an incredibly rich drink, peerless in the world. It has a low alcohol content (2 % to 3 %), given that not all the sugar concentrated in it reaches 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 will collect 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 a year it is transferred to 68-litre “Átalag” barrels, where the wine continues to refine. Finally, it is bottle-aged in a journey that can last decades.

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

## GENERAL INFORMATION

Alcohol by volume - **2.5 %**

Sugar - **530 g/l**

Acidity - **14.3 g/l**

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

Average age of vineyard - **15 years**

Vineyard surface area - **98 ha**

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

Altitude - **200 m**

Yield - **12 bottles/ha**

Harvest - **100 % manual, individual selection of the Aszú berries in several rounds**

## 2010 VINEYARD CYCLE

Without a doubt this year has been the most challenging for Tokaj winemakers in the last decade. Several parcels were affected by the late rainfall in spring and early precipitation in summer which flooded the village of Tolcsva twice and, along with a few hailstorms in August, considerable harvest was lost. The rain eventually stopped in early September and Botrytis developed on the remaining grapes. Due to cool temperatures during the growing period, the grapes achieved an extraordinary degree of acidity leading to the classical balance of Tokaj.

## STORAGE, SERVING AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for over 50 years in optimal conditions: 12-14 °C / 54-57° F and 60 % relative humidity.

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

## PRODUCTION

800 bottles of 375 ml.

# 2010



TOKAJ-OREMUS