

ESZENCIA

2009

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.

Eszenca spotlights amongst all Aszú wines. It is of incredible richness, unique in the world. Its low alcohol level (1 to 3%), is a result of the extraordinary amount of sugar it contains not being at all unusual to find 500 grams or more residual sugar per litre.

Each picker individually hand picks 5 to 10 kg of grapes a day. The berries are left to settle for 15 to 20 days and, the gentle pressure exerted by the weight of the berries themselves, causes extraction of the juice they contain.

After this time, the must is then transferred to 50-litre glass containers and left to overcome an extremely slow fermentation. After two years, wine is aged in 68-litre "átalag" barrels, where it will continue to refine. Finally, it is bottle-aged in a journey that can last decades.

GENERAL INFORMATION

Alcohol by volume - **3 %**

Sugar - **523 g/l**

Acidity - **14.1 g/l**

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

Average age of vineyard - **17 years**

Vineyard surface area - **91 ha**

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

Altitude - **200 m**

Yield - **10.4 bottles/ha**

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

2009 VINEYARD CYCLE

Winter was mild with moderate precipitation in the second half of January and February. Budding season was dry and warm, though Spring showers arrived at the end of May during flowering.

It was excessively dry and hot during the Summer months. September, period in which the degree of Botrytis is determined, was very hot with little rainfall. It was in October and November when precipitation was abundant, giving Botrytis an opportunity to begin showing its effects in the vineyard. Small amount of Aszú grapes were picked, but of great concentration in those parcels where the special weather conditions for noble rot is most favorable.

Eszenca 2009 offers complex tropical fruit aromas and great richness and soft textures on the palate.

STORAGE, SERVING AND DRINKING WINDOW

This wine is ready to drink holding a potential ageing window of approximately 50 years if kept in ideal conditions: constant temperature of 12-14 °C and 60% relative humidity

Optimum drinking temperature is 8 °C.

PRODUCTION

789 bottles 37.5 cl.



TOKAJ-OREMUS