

# ESZENCIA

## 2011

### 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 "Átalog" 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 - **569 g/l**

Acidity - **14.9 g/l**

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

Average vineyard age - **17 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**

### 2011 VINEYARD CYCLE

Winter was colder than usual accompanied by abundant precipitation in the form of snow. Rain was persistent in Spring while temperatures were cool, resulting in an early budding. Excessively hot and dry in June and a rainy cooler July than usual. A long warm and dry Fall favored over-ripeness and harvest lasted close to three months.

### 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

563 bottles of 375 ml.



TOKAJ-OREMUS