

# LATE HARVEST 2023



OREMUS

## WINEMAKER'S DESCRIPTION

Late Harvest is one of the treasures of the legendary Tokaj region, renowned for the greatness of its naturally sweet wines. It is made from a blend of three Hungarian varieties: Furmint, whose acidity provides the perfect balance and contrast to the sweetness; Hárslevelű, which brings creaminess and a silky texture; and Sárga Muskotály, which rounds off the aromas.

To make Late Harvest, at least half of the bunches must be Aszú noble berries, which means that at least half of the berries are affected by botrytis or noble rot. For this reason, several passes are made through the vineyard during the harvest and only bunches with half of the berries affected by botrytis are selected.

After destemming, the grapes are macerated for 4 to 12 hours and fermented in stainless steel tanks for 15 to 25 days. The wine is then aged for two months in 220-litre Hungarian oak barrels called szereznyei and refined in the bottle for six months.

**Late Harvest is balanced, fresh and silky. Floral and citrus aromas are combined to create an elegant and complex nose, followed by an opulent and persistent palate.**

## GROWING SEASON

The winter was mild, especially January, with abundant rainfall during the dormant season, allowing the plants to build up good water reserves. A cold March marked the start of spring, with morning frosts persisting into the first week of April. Budbreak was three days later than average and the cool weather slowed plant growth. Temperatures rose in mid-May, triggering rapid shoot growth. In terms of rainfall, the spring was dry, especially May.

Flowering began in the first days of June. By the end of the month, the vintage seemed to be cool with abundant rainfall, but from July onwards, the situation changed with a drier and warmer period. Like the year, August had two parts: the first few weeks were exceptionally cold and the second half of the month was very hot. We harvested the different varieties in October, adapting to their ripening pace.

## STORAGE, SERVICE AND DRINKING WINDOW

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



POR 100 ML 449 KJ / 107 KCAL

ALCOHOL BY VOLUME - 11.5%

RESIDUAL SUGAR - 91g/l

ACIDITY - 5,8g/l

GRAPE VARIETY - Furmint, Sárgamuskotály and Hárslevelű

AGEING - Two months in Hungarian oak barrels and six months in bottle

AVERAGE AGE OF THE VINEYARD - 23 years

VINEYARD SURFACE - 100ha      VINEYARD SURFACE HARVESTED FOR SWEET WINE - 50ha

PLANT DENSITY - 5,660 plants/ha

ELEVATION - 100-200m

YIELD - 3,150kg/ha, 15.7hl/ha

HARVEST - From 3 October to 31 October

PRODUCTION - 37,400 Bottles 50cl

BOTTLING DATE - July 3 and 4, 2024