MANDOLÁS

DESCRIPTION

The Tokaj legend has grown and grown in its four-hundred years of history; but it was not until 1630, when the greatness of Oremus vineyard was first spoken of. Today, it is the one with greatest universal acclaim.

Mandolás, made from the grape variety Furmint, has evolved, since its first vintage in 2001 until vintage 2017. A series of improvements has taken place in all of its processes, from the vineyard up to its release, coexisting in perfect harmony, the most modern winemaking and an ancestral tradition.

In the vineyard, we have performed specific plot selection at less than 200 meters above sea level, protected by the northern winds and an adequate planting density. Grape maturity level is deeply cared for, in order to attain optimal selection of healthy golden ripe clusters.

At winery level, changes in new oak barrel toasting, used in our fermentation process, along with frequent and controlled batonages, restores the minerality of the volcanic soil, characteristic of the region.

Mandolás is the result of a unique climate and soil in a world that demands a laborious and careful production. The legend of Mandolás continues.

GENERAL INFORMATION

Alcohol by volume - 13 %

Acidity - 7.4 g/l

Variety - Furmint

Average age of vineyard - 25 years

Planting density - 5,600 plants/ha

Vineyard surface area - 91 ha

Altitude - 200 m

Yield - 4,000 kg/ha

Harvest - Hand-picked in 12 kg-boxes

2017 VINEYARD CYCLE

After the coldest January of the past decade, spring and summer brought average temperatures and well distributed summer rainfalls. First part os September was dry, resulting optimum conditions for picking perfectly ripe Furmint to the dry Mandolás.

STORAGE, SERVING AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 10 years if kept in ideal conditions: constant temperatura of 12-14 °C and 60% relative humidity.

Optimum drinking temperature is 10 °C.

PRODUCTION



