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 the 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 earliest vintage in 2000 into our latest release, 2018. A series of improvements have taken place in all its processes, from the vineyard up to its release, coexisting in perfect harmony, the most modern winemaking and an ancestral tradition.

Specific plot selection was performed in the vineyard, at nearly 200 meters above sea level, protected by the northern winds and an adequate planting density. Grape maturity is deeply cared for, in order to attain an optimal collection of healthy golden ripe clusters.

The effort to select old Furmint clones from Petracs, our 100-year-old vineyard, is crutial to further improve the quality of Mandolás in each vintage.

Mandolás is the result of unique climate and soils in a world that demands a laborious and careful winemaking.

The Mandolás legend continues.

GENERAL INFORMATION

Alcohol by volume - 13.5 %

Acidity - 6.1 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 - **4,500 kg/ha - 28 HI/ha**

Harvest - 100% Hand-picked in 12 kg-boxes

2018 VINEYARD CYCLE

After a long winter, 2018 brought the warmest April and May in recorded history. The summer was also slightly warmer than average without extremely high temperatures. These conditions resulted in the earliest harvest ever for Mandolás at Oremus, starting on the 23rd of August and ending in early September.

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 temperature of 12-14 °C and 60% relative humidity.

Optimum drinking temperature is 10°C.

PRODUCTION

2018



