

# MANDOLÁS 2022



## OREMUS

### WINEMAKER'S DESCRIPTION

Mandolás goes against the grain: we have been making this dry white wine since 2000 at the Oremus estate in the historic Tokaj region of Hungary, renowned for its sweet wines. Furmint, an indigenous variety famous for its naturally sweet wines, offers a new interpretation in Mandolás: a dry wine with ageing potential. Ancestral tradition in perfect harmony with state-of-the-art winemaking techniques.

The best Furmint clones from the Petrács plot, the estate's oldest vineyard, which is over 50 years old, are planted in the Mandolás vineyards on the best soils and sites. When the grapes are balanced and perfectly ripe, the bunches are hand-picked and selected on the vines. After a light pressing, alcoholic fermentation takes place in 80% stainless steel tanks and 20% in new Hungarian oak barrels.

During the ageing period, 70% of the wine rests in Hungarian oak barrels for the first three months, with weekly lees stirring or battonage, and for the following three months in perfect tranquility. 30% of the wine matures in stainless steel.

**The 2022 vintage was warm and dry after several cold years. Mandolás 2022 stands out for its refined floral and fresh aromas, its vibrant acidity and its structure, moulded by the long ageing.**

### GROWING SEASON

The winter started wet. Most of the rain fell between late November and December, while January and February were dry and mild, without extreme cold.

Spring temperatures were low, with cool nights until mid-April, slightly delaying budding until 22 April. May was dry and warm, reactivating the vines' rapid growth, and flowering ended promptly in early June. The summer was the second hottest in recent years, and the vines suffered from the lack of water until some well-timed rain fell in early August, ensuring rapid and perfect ripening. The Mandolás harvest took place between the end of August and the beginning of September, with stable weather conditions, before the rain arrived in the second week of September.

### STORAGE, SERVICE AND DRINKING WINDOW

This wine is ready to drink now, but it has a cellaring potential of more than 10 years if stored in optimal conditions of temperature (12-14°C, or 54-57°F) and humidity (60%). Best served at 11°C / 52°F.



PER 100 ML 319 KJ / 77 KCAL

ALCOHOL BY VOLUME - 13.5%

RESIDUAL SUGAR - 1.8g/l

ACIDITY - 6.3g/l

GRAPE VARIETY - Furmint

AGEING - Six months in Hungarian oak barrels and stainless steel tanks and 12 months aging in bottle

AVERAGE AGE OF THE VINEYARD - 23 years

VINEYARD SURFACE - 100ha VINEYARD SURFACE FOR MANDOLÁS - 35ha

PLANT DENSITY - 5,660 plants/ha

ELEVATION - 150-300m

YIELD - 6,600kg/ha - 38.4hl/ha

HARVEST - 25 August to 8 September

PRODUCTION - 118,800 Burgundy Bottles 75cl, 1,522 Magnum and 57 Double Magnum

BOTTLING DATE - February 2023

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