

PETRACS

2019

DESCRIPTION

Petrács is the name of our best vineyard in the village of Tolcsva. The name Petrács comes from the plot's former owner, Baron Ernest von Petrasch, Major General in the Imperial Army of the Austro-Hungarian Empire, to whom this magical enclave was bestowed in 1762.

When Oremus was searching for the best plots to produce dry wine, Petrács' uniqueness stood out. On one hand, there is the andesite bedrock and the soil that contains an abundance of semi-precious stones that give the wine great minerality. On the other hand, our oldest 60-year-old vines are found in this vineyard, grown using the traditional bush vine method with high planting density. Both this method and the steepness of the slope mean only humans and horses can work in the vineyard, preserving hundreds of years of tradition of manual labour.

The hand-picked bunches are gently pressed, before fermentation in new French and Hungarian oak barrels. The wine is subsequently aged in oak barrels for 3 months, stirring the lees every week ("batonnage"), before being left untouched for a further 5 months. The wine is racked from the barrels in August before ageing continues in stainless steel tanks for a further six months until bottling in February.

Petracs Furmint is a full-bodied, spicy wine with hints of pure, crystalline mineral flavour. It is deep, long and compresses on the palate in concentrated and mineralised form.

The two years of ageing enables us to enjoy this PETRACS wine's complexity, produced from a balanced vintage.

GENERAL INFORMATION

Alcohol by volume - **13,5 %**

Sugar - **1.3 g/l**

Acidity - **6.0 g/l**

Variety - **Furmint**

Average vineyard age - **60 years**

Vineyard surface area - **4 ha**

Planting density - **7,000 plants/ha**

Altitude - **200 m**

Yield - **2,700 kg/ha - 15 hl/ha**

Harvest - **Hand-picked in 12 kg crates on 19 September**

2019 VINEYARD CYCLE

A mild and dry winter with January the coldest month of the year, although no frost damage occurred. The cold temperatures remained throughout spring, which ended up becoming the coldest of the past 10 years. Budbreak began at the expected time and was followed by slow growth.

Abundant precipitations and low temperatures marked the summer, with flowering occurring normally, although veraison was somewhat delayed. The weather drastically changed from August 15 onwards, with the summer turning dry and sunny, helping to achieve perfect ripening

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 15 years if stored in the ideal conditions of 12°-14°C and 60 % relative humidity.

The recommended drinking temperature is 10 °C.

PRODUCTION

2,363 Burgundy and 450 Magnum bottles.

