

PETRACS 2021



OREMUS

WINEMAKER'S DESCRIPTION

Petrács is our best vineyard, situated in the village of Tolcsva. The name comes from the former owner of the plot, Baron Ernest von Petrács, a major general in the army of the Austro-Hungarian Empire, who was granted this magical enclave in 1762.

When Oremus was looking for the best plots to make dry white wines, the uniqueness of Petrács was revealed. The originality of the soil, on a bed of andesite rock rich in semi-precious stones, gives an exceptional minerality. The vines are more than 60 years old and are planted at a high density on a steep, hard-to-reach site that prevents mechanisation. The only way to work this vineyard is by hand and horse, which is a tribute to ancient farming traditions.

The hand-picked bunches are lightly pressed and the must is transferred to French and Hungarian oak barrels for fermentation. The wine is then aged in oak barrels with weekly lees stirring or batonnage for the first five months and then left to rest for a further four months. In August, the wine is racked and continues to age in wooden and stainless steel vessels for a further six months until it is bottled in February.

Petracs is the estate's first single vineyard dry Furmint. Powerful and spicy, its mineral dimension emerges pure and crystalline. It is deep and long, with a concentrated and saline mouthfeel. Born in a cold vintage, Petracs 2021 spends two years ageing to achieve greater complexity.



GROWING SEASON

During the winter months, temperatures and rainfall were in line with the average for recent years, with no frost damage. The spring was windy, rainy and, at 3°C below average, the coldest for the last decade. As a result, budbreak was two weeks later than normal and growth was slow. The summer began with mild temperatures, without extreme heat or rainfall, resulting in rapid flowering, which was a week late as the whole cycle was slightly delayed. Cool weather returned in August with average rainfall. In September, a dry and particularly cool period accompanied the harvest.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is ready to drink now, but it has a cellaring potential of 15 years if stored in optimal conditions of temperature (12-14°C, or 54-57°F) and humidity (60%). Best served at 12°C.



PER 100 ML 310 KJ / 75 KCAL

ALCOHOL BY VOLUME - 13%

RESIDUAL SUGAR - 1.3g/l

ACIDITY - 7.6g/l

GRAPE VARIETY - Furmint

AGEING - 15 months: nine months in oak barrels and six months in stainless steel and oak vats

AVERAGE AGE OF THE VINEYARD - 60 years

VINEYARD SURFACE - 4ha

PLANT DENSITY - 7,000 plants/ha

ELEVATION - 200m

YIELD - 3,400kg/ha - 18.5hl/ha

HARVEST - 21 and 22 September

PRODUCTION - 4,700 Bottles 75cl and 98 magnum bottles

BOTTLING DATE - February 2023

  @oremustokaj

www.temposvegasicilia.com