

# ASZÚ 3 PUTTONYOS 2017

## DESCRIPTION

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

The production of Aszú wine (teardrop wine) is a meticulous process only possible in exceptional vintages and under special conditions which promote the development of "Botrytis cinerea" (noble rot). For hundreds of years, it has been made in the same manner, adding to a "Gönc" barrel (136 litres) of must, 3 panniers (puttonyos) of 25 kg of noble Aszú berries. Aszú berries are macerated until swollen and later gently pressed. Fermentation takes place in new Hungarian oak barrels; a slow process which can take up to four weeks. The ageing process is completed in 136 and 200 litre barrels for 2 years and bottled for an additional year.

**Aszú 3 Puttonyos is an elegant and fresh wine, with balanced acidity which makes it a vibrant yet velvety wine. Bright yellow color, floral aromas and citric notes characterize this 2017 vintage.**

## GENERAL INFORMATION

Alcohol by volume - **12 %**

Sugar - **125 g/l**

Acidity - **8.2 g/l**

Variety - **Furmint, Hárslevelű, Zéla, and Sárgauskotály**

Average vineyard age - **20 years**

Vineyard surface area - **98 ha**

Planting density - **5,660 plants/ha**

Altitude - **200 m**

Yield - **200-500 kg/ha (3-5 hl/ha)**

Harvest - **100 % hand-picked, in two or three shifts from late September to early November**

## 2017 VINEYARD CYCLE

The winter was cold in January with below average temperatures, and the vineyard was protected by winter snow. Spring developed with moderate weather, dry and normal for the time of year, which brought early budbreak and no precipitation. Normal summer temperature, average rainfall in good dispersion and early development of the vineyard. Autumn was excellent, perfect ripening, favorable weather for harvest and good conditions for noble rot development, cold nights with sunny days and no significant rainfall.

## STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 40 years in optimal conditions: 12-14 °C / 54-57° F and 60 % relative humidity.

The recommended serving temperature is 8 °C / 46 °F.

## PRODUCTION

49,750 bottles of 50 cl.



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