

OREMUS

TOKAJI ASZÚ

5 PUTTONYOS

2007



TOKAJ-OREMUS

DESCRIPTION

When he tasted it, Louis XIV proclaimed Tokaj “the wine of the king and the king of wines”. 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 Tokaj region, Tokaj-Hegyalja lies within the range of mountains in north-east Hungary. The village of Tolcsva and the Oremus winery are located at the geographical heart of said region.

Production of Aszú wine (teardrop wine) is a meticulous process only possible in good vintages facilitating development of “Botrytis Cinerea” (noble rot).

For hundreds of years it has been made in the same way, adding to the must which fits in a “Gönc” barrel (136 litres) 5 panniers of 25kg (in Hungarian: “puttony”) of noble Aszú berries. We macerate the noble Aszú berries with the must for two days until the berries swell and then are gently pressed. Fermentation in new Hungarian oak barrels of 136 and 228 liters is a slow process which can take up to two months. Ageing process settles in small Hungarian barrels for 2 to 3 years and 1 more year in bottle.

Aszú 5 Puttonyos is a rounded, exciting wine, with ripe and elegant aromas. It is a wine which is overwhelming, surprising and hard to match.

GENERAL INFORMATION

Alcohol by volume	12,5 %
Variety	Furmint, Hárslevelű, Zéta and Sárgamuskotály
Sugar	142 g/l
Acidity	8,9 g/l
Average age of vineyard	13 years
Vineyard surface area	93 ha
Planting density	5,660 plants/ha
Altitude	200 m
Grain Yield	146 kg/ha
Harvesting	Hand-picked. Aszú berries are selected one-by-one in the vineyard

2007 VINEYARD CYCLE

The winter was mild along with the spring which caused early flowering. The summer was very hot and dry. However fall brought rainy days and cooler temperatures, which gave the chance for the Botrytis to act on overripened berries. Yield is average, quality is extraordinary. Elegant and intensive fruitiness, with silky texture characterize the 2007 Aszú wines.

STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 40 years if kept in optimum conditions (12-14 °C) at 60% relative humidity, at a constant temperature.

Optimum drinking temperature is 10-12 °C.

PRODUCTION

19,900 - 500 ml bottles.

