# LATE HARVEST

#### **DESCRIPTION**

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

The Tokaj region lies within the range of mountains in Northeast Hungary. Oremus winery is located at the geographical heart of this region.

At harvest, bunches are picked several times a day. Only those containing at least 50% of botrytis grapes, are later pressed, giving the noble rot a leading role. Late Harvest is an interesting coupage of different grape varieties producing an exceptionally well-balanced wine.

Fermentation takes place in new Hungarian oak barrels (136-litre "Gönc" and 220-litre "Szerednye") for 30 days and stops naturally when alcohol level reaches 12 %. The wine then ages in Hungarian oak for six months and sits in bottle for a 15-month ageing period.

Late Harvest is a harmonious, fresh, silky wine. It is very versatile, providing a new experience in each sip.

## **GENERAL INFORMATION**

Alcohol by volume - 12 %

Sugar - 120 g/l

Acidity - 9 g/l

Variety - Furmint, Hárslevelü, Zéta and Sárgamuskotály

Average age of vineyard - 16 years

Vineyard surface area - 100 ha

Planting density - 5.660 plants/ha

Altitude - 200 m

Yield - 1,200 kg /ha

## 2016 VINEYARD CYCLE

After a long dry winter, with little snow and cold showers in February, spring was mild and dry. Both bud break and fruit set for Furmint grapes were early. Bud break started April 8th and flowering at the beginning of June, along with a dry season, favoring fruit set. Mild temperatures, balanced rainfall throughout the summer and a quick, though early autumn, bring out rich flavors and balanced acidity.

## STORAGE. SERVING AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 40 years if kept in ideal conditions: constant temperatura of  $12-14\,^{\circ}\text{C}$  and 60% relative humidity.

Optimum drinking temperature is 10 °C.

## **PRODUCTION**

25,000 bottles 50 cl

2016



