

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 but. 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%. Then, the wine 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 - **11 %**

Sugar - **119 g/l**

Acidity - **9 g/l**

Variety - **Furmint, Hárslevelű, Zéta and Sárgamuskotály**

Average age of vineyard - **20 years**

Vineyard surface area - **91 ha**

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

Altitude - **200 m**

Yield - **1,300 kg/ha**

Harvest - **100% Hand-picked in 2-3 rounds from late September to early November**

2017 VINEYARD CYCLE

After the coldest January of the past decade, spring and summer brought average temperatures and precipitation in good dispersion. Mid-September rain allows the development of noble rot to spread in the vineyard, turning 2017 into one of the greatest vintages for sweet wine in the last decade. Cool nights and dry sunny afternoons bring out amazing concentration, and superb aromatic potential for the sweet wines of 2017 vintage.

STORAGE, SERVING AND DRINKING WINDOW

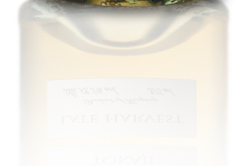
This wine is ready to drink now holding a potential ageing window of approximately 40 years if kept in ideal conditions: constant temperature of 12-14 °C and 60% relative humidity.

Optimum drinking temperature is 10 °C.

PRODUCTION

35,000 bottles 50 cl

2017



TOKAJ-OREMUS