

LATE HARVEST 2020

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 the Oremus vineyard was first spoken of. Today, it is the one with greatest universal acclaim.

At harvest several rounds are done, but only those bunches containing at least 50 % of botrytised berries are picked. After destemming, the berries are macerated for 4-12 hours and later pressed, giving the noble rot a leading role. Late Harvest is an interesting coupage of different grape varieties producing a well-balanced wine. Fermentation takes place in stainless steel tanks for 20-30 days. The wine then ages in Hungarian oak barrels (136-litre "Gönc" and 220-litre "Szerednye") for three months and is refined in bottle for a 10-month ageing period.

Late Harvest is a harmonious, fresh, silky wine. It is versatile when drunk, providing a new array of possibilities in each sip.

GENERAL INFORMATION

Alcohol by volume - **11 %**

Sugar - **94 g/l**

Acidity - **7 g/l**

Variety - **Furmint, Zéla and Sárgamuskotály**

Average vineyard age - **25 years**

Vineyard surface area - **91 ha**

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

Altitude - **200 m**

Yield - **1,700 Kg/ha (11.9 Hl/ha)**

Harvest - **Hand-picked in 12 kg-crates from September 29th to October 11th**

2020 VINEYARD CYCLE

Winter was mild and rainy, yet no damage was caused to the vineyard, though November and December were the rainiest months in 10 years. Spring was cold and dry and budding was on schedule in spite of a slow growing cycle. Abundant rainfall in April and May.

Cold weather and rain showers continued during the summer. Flowering was normal although veraison was slightly delayed. Weather changes occurred starting August 15 where sunny days helped a favorable ripening.

A cold and warm September was excellent conditions to complete maturation. In October, at the peak of harvest, humidity was the highest in 11 years.

STORAGE, SERVING AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 10 years in optimal conditions: 12-14 °C / 54-57° F and 60 % relative humidity.

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

PRODUCTION

24,486 bottles of 50 cl.



TOKAJ-OREMUS