

# LATE HARVEST 2021

## 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 15-25 days. The wine then ages in Hungarian oak barrels (220-litre "Szerednye") for two months and is refined in bottle for a 6-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.**

**A vibrant acidity characterizes this vintage of Late Harvest 2021 providing freshness and floral aromas coming from the grape variety.**

## GENERAL INFORMATION

Alcohol by volume - **11.5%**

Sugar - **99 g/l**

Acidity - **7.9 g/l**

Variety - **Furmint, Zéta and Sárgamuskotály**

Average vineyard age - **23 years**

Vineyard surface area - **100 ha**

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

Altitude - **100- 200 m**

Yield - **2,800 Kg/ha (14 Hl/ha)**

Harvest - **Hand-picked in 12 kg-crates from September 28th to October 29th**

## 2021 VINEYARD CYCLE

Winter was as usual, both in temperature and rainfall. Spring was cold, windy, and rainy. It was the coolest in the last 5 years. Budburst started two weeks late. Warm weather and little precipitation at the start of Summer. Cool weather and average rainfall returned to the plantations in August. October was very dry, but thanks to the morning mist, Botrytis cinerea was able to form and begin its sacred activity.

## STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 5 years in optimal conditions: 12-14 °C / 54-57° F and 60 % relative humidity.

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

## PRODUCTION

42,768 bottles 50 cl.



TOKAJ-OREMUS