

LATE HARVEST 2022

DESCRIPTION

The legend of Tokaj has grown and grown in its four-hundred-year history, but it was not until 1630 that the greatness of the Oremus vineyard was first described. Today, it is universally renowned.

During the harvest, several passes are made through the vineyard, but only bunches containing at least 50% botrytised grapes are selected. After destemming, the berries are left to macerate for 4-12 hours before pressing, with the emphasis on noble rot. Late Harvest is a very balanced wine made from an interesting blend of different grape varieties. Fermentation takes place in stainless steel tanks for 15-25 days. The wine is then aged in Hungarian oak barrels (called Szerednyei and holding 220 litres) for two months and in the bottle for six months.

Late Harvest is balanced, fresh and silky. It is a versatile wine in the glass, offering new possibilities with every sip.

This Late Harvest 2022 vintage stands out for its fruity flavours, providing great aromatic intensity along with the usual structure of Tokaj wines.

GENERAL INFORMATION

Alcohol by volume - **11 %**

Residual sugar - **113 g/l**

Acidity - **6.2 g/l**

Varieties - **Furmint, Sárgamuskotály and Kövérszőlő**

Average age of the vineyard - **22 years**

Vineyard surface - **100 ha**

Vineyard surface harvested for sweet wine - **60 ha**

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

Elevation- **100 - 200 m**

Yield - **2,800 kg/ha - 14 hl/ha**

Harvest - **from 20 September until 18 October**

2022 GROWING SEASON

Winter: most of the winter rain fell at the end of November and in December. January and February were particularly dry and free of extreme cold.

Spring: March was wet and the nights were cool until mid-April. Budbreak began on 22 April, a little later than usual. The vines made up for this with rapid growth in May, which was warm and dry.

Summer: flowering progressed rapidly in early June. It was the second hottest summer in recent years and unfortunately by the end of July there were signs of water stress in the vineyards. The rain in early August helped the grapes to ripen fully under favourable conditions.

Autumn: The wet weather continued and botrytis appeared at the end of September, but the persistent rain slowed down its concentration. October was dry and warm, so we finally harvested a good amount of Aszú berries, but the balance was tilted towards the sugar.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it has a cellaring potential of approximately 5 years if kept in optimal conditions: 12-14 °C and 60 % relative humidity.

Best served at 8 °C.

PRODUCTION

38,814 Bottles 50 cl.



TOKAJ-OREMUS