



# Mandolás

2015



## DESCRIPTION

When he tasted it, Louis XIV proclaimed Tokaj “the wine of the king and the king of wines”. The Tokaj legend has grown and grown in its four-hundred years of history; but it was not until 1630 that the greatness of the Oremus vineyard was first spoken of. Today it is the one which receives greatest universal acclaim.

The Tokaj region, Tokaj-Hegyalja lies within the range of mountains in north-east Hungary. The village of Tolcsva and the Oremus winery are located at the geographical heart of this region.

Mandolás wine comes from the Mandulas terroir, one of the Oremus vineyards in which only the Furmint grape variety is planted. A dry wine, which marks a rupture with the tradition of sweet wines from the zone. In fact, Mandolás was the first dry wine produced in the region of Tokaj.

Delicate, light pressing is used to obtain a high density must. Matured in small 136-litre barrels typical of the region, with bâtonnage during the first month. Mandolás is a highly unctuous and silky wine.

**Mandolás is a mould-breaking wine due to its conception and place of birth. It is a complex wine perfectly uniting freshness and acidity, very common in Tokaj region and its wines.**

## GENERAL INFORMATION

Alcohol by volume	13 %
Sugar	3,1 g/l
Acidity	6,9 g/l
Variety	Furmint
Average age of vineyard	25 years
Vineyard surface area	82 ha
Planting density	5,600 plants/ha
Altitude	200 m
Yield	4,000 kg /ha
Harvesting	Hand-picked, in 12 kg-boxes

## 2015 VINEYARD CYCLE

After a mild winter and a perfect weather during flowering period, a hoy a dry summer accelerated so much the ripening process. It was crucial to pick the grapes in perfect conditions, so it was decided an early harvest by 29th of August, earliest in records.

Perfect balance, rich fruitiness and bright acidity characterize this great Mandolás 2015.

## STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 10 years under optimum conditions (12-14 °C) at 60% relative humidity, at a constant temperature.

Optimum drinking temperature is 10 °C.

## PRODUCTION

30.700 bordeaux bottles and 990 magnum bottles.