

# ASZÚ 3 PUTTONYOS

## 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.

The production of Aszú wine (teardrop wine) is a meticulous process only possible in exceptional vintages and under unique conditions which enable the development of "Botrytis Cinérea" or noble rot.

For hundreds of years it has been made in the same manner, adding 3 panniers (puttonyos) of 25 kg. each, containing noble Aszú berries to a "Gönc" barrel (136 litres) of base must.

Aszú berries are macerated for two days until swollen, followed by a gentle press. Fermentation takes place in new Hungarian oak barrels; a slow process which can last up to two months.

Ageing process is completed in 136 and 200-litre barrels for two to three years and bottled for an additional year.

**Aszú 3 Puttonyos is elegant and fresh, known for its high acidity which makes it a vibrant yet velvety wine.**

## GENERAL INFORMATION

Alcohol by volume - **12%**

Sugar - **128 g/l**

Acidity - **7.4 g/l**

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

Average age of vineyard - **18 years**

Vineyard surface area - **91 ha**

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

Altitude - **200 m**

Yield - **488 kg/ha**

Harvest - **100% Hand-picked in two or three rounds from mid-September to early November**

## 2013 VINEYARD CYCLE

Winter was mild with abundant precipitation helping in an ideal underground water reserve to start the vegetative cycle. Rain persists in June though July and August were dry and warm with some rainstorms and hail. Autumn was mild accompanied by cold nights and sunny days that highlight the typical acidity of the region. Classical vintage to produce excellent Aszú grapes.

After 2008 vintage, 2013 was the millenium's second greatest vintage year for sweet wines. Extraordinary in quality and quantity.

## STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 40 years if kept in optimum conditions: constant temperatura of 12-14 °C and 60% relative humidity.

Optimum drinking temperature is 10 °C.

## PRODUCTION

44,000 bottles 50 cl

# 2013



TOKAJ-OREMUS