

# ASZÚ 3 PUTTONYOS

## DESCRIPTION

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 production of Aszú wine (teardrop wine) is a meticulous process only possible in exceptional vintages and under particular conditions which promote the development of "Botrytis cinerea" (noble rot). For hundreds of years it has been made in the same manner, adding to a "Gönc" barrel (136 litres) of must, 3 panniers (puttonyos) of 25 kg of noble Aszú berries. Aszú berries are macerated until swollen and later gently pressed. Fermentation takes place in new Hungarian oak barrels; a slow process which can take up to four weeks. The ageing process is completed in 136 and 200 litre barrels for 2 years and bottled for an additional year.

**Aszú 3 Puttonyos is an elegant and fresh wine, with balanced acidity which makes it a vibrant yet velvety wine.**

## GENERAL INFORMATION

Alcohol by volume - **11.5 %**

Sugar - **138 g/l**

Acidity - **7.9 g/l**

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

Average age of vineyard - **19 years**

Vineyard surface area - **98 ha**

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

Altitude - **200 m**

Yield - **200-500 kg/ha, 3-5 hl/ha**

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

## 2015 VINEYARD CYCLE

After a mild January, snow arrived in February which was colder than usual. The spring was soft with early sprouting. Summer was exceedingly dry and hot. The warm weather continued in September causing a rapid ripening. Due to a dry October, Botrytis only set in those vineyards where microclimate was rather humid. 2015 turned out to be a relatively short vintage in terms of quantity, but quality was excellent, the sweet wines exert extreme fruitiness along with a velvety smooth mouth-feel and balance.

## STORAGE, SERVING AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 40 years in optimal conditions: 12-14 °C / 54-57° F and 60 % relative humidity.

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

## PRODUCTION

24,500 bottles 50 cl.

# 2015



TOKAJ-OREMUS