

# 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 by adding 3, 25 kg panniers (puttonyos) of 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.

The 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 - **11 %**

Sugar - **127 g/l**

Acidity - **8.1 g/l**

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

Average age of vineyard - **18 years**

Vineyard surface area - **91 ha**

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

Altitude - **200 m**

Yield - **280 kg/ha**

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

## 2010 VINEYARD CYCLE

A non-typical winter with soft temperatures and an extraordinary dry December brought forward a rainy beginning for 2014. A warm spring accelerated plant growth provoking the cycle to be two weeks early. Due to a mild summer with intermediate showers, ripening recovers its normal pace.

Rain is a constant in autumn and mild temperatures help in the formation of the Botrytis. Selection at harvest was vital with yields as low as 280 kgs per hectare which marked the crispy, fruity style and refreshing acidity, hallmark of Aszú wines.

## 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

36,800 bottles 50 cl.

# 2014



TOKAJ-OREMUS