

TOKAJI ESZENCIA 2007

TASTING NOTES

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 lies within the range of mountains in north-east Hungary. Oremus winery is located at the geographical heart of said region.

A product of the Oremus terroir, Oremus Nectar, stands out amongst all the Aszú wines. It is an incredibly rich drink, peerless in the world. It has a low alcohol content (1 to 3%), given that not all the sugar concentrated in it reaches fermentation, and it is not at all unusual to find 500 grams or more residual sugar per litre.

The Aszú berries are picked individually. We should not forget that each picker will pick between 5 and 10 kg of grapes a day. The berries are left to settle for 15 to 20 days and, the slight pressure exerted by the weight of the berries themselves, causes extraction of the juice they contain.

The must is then transferred to 50-litre glass containers and left to ferment very slowly. After 2 years it is transferred to 68-litre "átalag" barrels, where it will continue to refine. Finally it is bottle-aged in a journey that can even last decades.

Eszenzia is Tokaj's nectar and the soul of the Oremus wines. Pure concentration and intensity.

GENERAL INFORMATION

Alcohol by volume	3 %
Sugar	515 g/l
Acidity	7,6 g/l
Variety	Furmint, Hárslevelü, Zéta and Sárgamuskotály
Average age of vineyard	13 years
Vineyard surface area	82 ha
Planting density	5.660 plants/ha
Altitude	200 m
Yield	9 botellas/ha
Harvest	Aszú berries are hand-picked one-by-one in several selection windows

2007 VINEYARD CYCLE

Early flowering due to warm winter and fall. Very hot and dry summer. Fall brought rainy days and cooler temperatures, which led to Botrytis acting on ripe berries.

Yield is average yet of extraordinary quality.

Intense fruitiness and elegance with a silky texture characteristic of 2007 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 (12-14 °C) at 60% relative humidity, at a constant temperature.

Optimum drinking temperature is 10-12 °C.

PRODUCTION

722 - 37,5 cl. bottles

