

# MANDOLÁS 2016

## TASTING NOTES

### 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.

Mandolás wine, made from the grape variety Furmint, has evolved since its first vintage in 2001 until reaching vintage 2016, which is by far, the best release ever. A series of improvements have been taking place in all of its processes, from the vineyard up to its release to market, coexisting in perfect harmony, the most modern winemaking with an ancestral tradition.

In the vineyard we have conducted specific plot selection at less than 200 meters above sea level, protected by the northern winds and an adequate planting density, deeply caring for grape maturity level, in order to obtain an optimal healthy golden ripe cluster selection.

At winery level, changes in new oak barrel toasting used in our fermentation process along with frequent and controlled batonages, restores the minerality of the volcanic soil, characteristic of the region.

**Mandolás 2016 presents us with perfect richness and fine aromas, combined with a fresh natural acidity. It is the result of a unique climate and soil in a world, that demands a laborious and careful production. The legend of Mandolás continues.**

### GENERAL INFORMATION

|                         |                            |
|-------------------------|----------------------------|
| Alcohol by volume       | 13,5 %                     |
| Acidity                 | 7,5 g/l                    |
| Variety                 | Furmint                    |
| Average age of vineyard | 25 years                   |
| Planting density        | 5.600 plants/ha            |
| Vineyard surface area   | 82 ha                      |
| Altitude                | 200 m                      |
| Yield                   | 4.000 kg/ha                |
| Harvest                 | Hand-picked in 12 kg-boxes |

### 2016 VINEYARD CYCLE

After a long and dry winter with little snow and cold showers in February, spring was mild and dry. Both bud break and fruit set for Furmint grapes were early. Bud break started April 8th and flowering at the beginning of June, along with a dry season favoring fruit set. Mild temperature, balanced rainfall throughout the summer and a quick though early autumn, brings out rich flavors and balanced acidity.

### 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, and protected from direct light.

Optimum drinking temperature is 10 °C.

### PRODUCTION

65.000 750 ml bottles, 980 Magnum bottles.

