



LATE HARVEST 2014

DESCRIPTION

When he tasted it, Louis XIV proclaimed Tokaj “the wine of the king and the king of wines”. The Tokaj legend has 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, Tokaj-Hegyalja lies within Hungary’s north-eastern mountain range. The Tolcsva Village and the Oremus winery are located in the geographical heart of said region containing clay soils on weathered andesite and rhyolite tuff.

During harvest, bunches are picked several times a day but only those containing, at least 50% of botrytised grapes, are later pressed, giving the noble rot a leading role. Late Harvest is an interesting coupage of different grape varieties producing a well-balanced wine.

Fermentation takes place in new Hungarian oak barrels (136-litre “Gönc” and 220-litre “Szerednye”) for 30 days and stops naturally when alcohol level reaches 12 %. The wine then ages in Hungarian oak for six months and is refined in bottle for a 15-month ageing period.

Late Harvest is a harmonious, fresh, silky wine. It is versatile when drunk, providing a new array of possibilities in each sip.

GENERAL INFORMATION

Alcohol by volume	12 %
Variety	Furmint, Hárslevelű, Zéta and Sárga Muskotály
Sugar	110 g/l
Acidity	8,2 g/l
Average age of vineyard	15 years
Surface area of vineyard	82 ha
Planting density	5,660 plants/ha
Altitude	200 m
Yield	1,200 kg/ha
Harvesting	100% Hand-picked in 2 to 3 rounds from mid-September up to the beginning of November

2014 VINEYARD CYCLE

Winter was unusually mild, extremely dry in December, and high precipitation in January and February. On the other hand, spring temperature was warmer than average and frequent rainfall occurred. Budburst began two weeks early, the first days of April.

Summer and autumn were mild and rainy, leading to good ripening of the grapes, early signs of Botrytis, thus a laborious harvest. Vintage 2014 brings out a crisp, fruity style in dry wines, good acidity and balance in sweet wines, yet low yield in both categories.

Sweet wines of this vintage express extreme fruitiness on the nose, that of a gooseberry, melon-mango and a velvety smooth texture on the palate.

STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 10 years if kept in optimum conditions (12-14 °C) at 40% relative humidity, at a constant temperature.

Optimum drinking temperature is 8°C.

PRODUCTION

24.500 - 500 ml bottles.

