

LATE HARVEST

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.

During harvest, bunches are picked containing at least 50 % botrytis grapes and over-ripe grapes. Late Harvest is an interesting coupage of different grape varieties producing an exceptionally 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 ages six months in small Hungarian oak barrels and is rounded in bottle for 10 months.

Late Harvest is a harmonious, fresh, silky wine. It is very versatile, providing a new experience in each sip.

GENERAL INFORMATION

Alcohol by volume - **11.5 %**

Sugar - **111 g/l**

Acidity - **6 g/l**

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

Average age of vineyard - **18 years**

Vineyard surface area - **91 ha**

Planting density - **5,600 plants/ha**

Altitude - **200 m**

Yield - **800 kg/ha**

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

2018 VINEYARD CYCLE

After a long winter, April and May of 2018 were the warmest ever registered. Summer was of similar profile with temperatures exceeding average, though not reaching extreme temperatures.

Under these weather conditions, grapes were slightly over-ripe at the end of September containing high sugar content and elegant fruitiness. Botrytis was able to initiate its beneficial effect in those plots where weather conditions were ideal for the noble rot.

STORAGE, SERVING AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 10 years if kept in ideal conditions: constant temperature of 12-14 °C and 60% relative humidity.

Optimum drinking temperature is 10 °C.

PRODUCTION

34,830 bottles 50 cl.

2018



TOKAJ-OREMUS