La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Oremus, 5 Puttonyos 2013
Oremus-Vega Sicilia - 50 cl.



Throughout its 400-year history, the story of Tokaj has been expanding. But it was in 1630 that the grandeur of the Oremus vineyard was cited for the very first time, the one that today also enjoys the greatest success globally. The Tokaj region is in the north-east of Hungary, at the foot of a mountain range. Oremus is right in the middle of that area. All Oremus' vineyards are classified as 'Premier Cru', according to Szirmay's historic 1803 classification. The cellars are located below the village of Tolcsva, a labyrinth of cellars dating back to the 12th century.

Wine style:
Extremely sweet wine with a lot of acidity

Assembly
Furmint, Hárslevelü, Sárga Muskotály, Zéta

Region:
Borsod-Abauj-Zemplen

Appellation:
Tokaj

Wine estate:
Oremus-Vega Sicilia

Vinification
The wines are made by Tokaj master Andras Backsos, starting from the traditional grape varieties furmint (spicy), hárslevelü (floral), zéta (honey-like) and muskat (fruity). Producing the Aszú is a meticulous process that requires a lot of patience and enormous know-how. It can only be made in great vintages, when nature provides rain at the end of summer, and sun and wind at the beginning of autumn, conditions that are essential for the production of grapes affected by noble rot (Botrytis cinerea). For hundreds of years, exactly the same method has been used to make this wine. To the furmint must, 3, 5 or 6 baskets of 23 kilograms ('puttony' in Hungarian) are added containing the aszú grapes affected with noble rot. These aszú grapes macerate together with the must for 24 to 48 hours and are then pressed. Fermentation of the aszú must is a slow process that can sometimes take up to 2 months. The must is put into oak barrels, in a protected environment, and waited for the fermentation to stop on its own. The aszú wines are raised in 136-litre ('gönc') and 220-litre ('szerednye') barriques. Oak from trees grown on the edge of the Tokaj region is used to manufacture the barrels. Ageing of the Aszú takes place in underground cellars carved into the volcanic rock. The wine is aged there for 2-3 years, at a constant humidity and temperature. After the Oremus Aszú is bottled, it receives another 1-year maturation in bottle, after which it can further develop for decades.

Storage potential
40 years if kept in good conditions.

To serve
10°C

Trial analysis
This 5 Puttonyos possesses aromas of candied apricots, ripe peaches and white flowers. On the palate, the acids provide very much freshness and pleasantly temper the sweetness of this wine.

Description domain

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Oremus is Tempos-Vega Sicilia's estate in Tokaj, a region which has been renowned for centuries for its unique sweet wines. But Oremus has generated a new interest for the region dry whites made from the Furmint grape.