La Buena Vida.be
VINOS DE VITICULTOR

**La Buena Vida**
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03
info@labuenavida.be
www.labuenavida.be

# Oremus, Eszencia 2013

## Oremus-Vega Sicilia - 37,5 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

**Region:**
Borsod-Abauj-Zemplen

**Appellation:**
Tokaj

**Wine estate:**
Oremus-Vega Sicilia

Biological

### Vinification

Eszencia is the richest and rarest of all Hungarian Tokaj wines. It is made only in exceptional vintages, when the harvest of grapes affected with noble rot is very high. It is the natural essence of noble-rotten grapes from which seeps the juice drop by drop, which is afterwards transformed into the Oremus Eszencia: a legendary wine. This exceptional nectar is different from the other Aszú wines. It is an unimaginably rich wine that is unique worldwide. It possesses a low alcohol content (1 to 3%) because the huge amount of sugars fail to ferment completely, with it not rare for this wine to contain 500 grams or more of residual sugar per litre. The aszú grapes are harvested one by one. Each grape picker harvests between 5 and 10 kilograms of grapes per day. These grapes then rest in Oremus' vinification rooms for 15 to 20 days, while the quantity of grapes increases each day until the end of the harvest. Meanwhile, the gentle pressure of the weight of the grapes causes the juice to slowly seep out. At the end of this period, the must is put into a 50-litre glass container, in which it undergoes extremely slow fermentation. After 2 years, the wine is put into 68-litre barrels ('átalag'), in which it matures further. Afterwards, the wine matures further in bottle, a maturation process that can last several decades. A drink of the gods!

### Storage potential

Drink as from : 2023
Best moment : 2025-2030
Until : 2060

### To serve

10°C

### Trial analysis

This Eszencia possesses a magnificent aroma of dried flowers, bergamot, dried pear, peaches, orange peel and candied ginger. Our entire palette is overwhelmed by a sweet mix of citrus fruits, salty mineral impressions and exotic spices, silky smooth on the palate. Stunning acidity contrasts with the 524 grams of residual sugar, making for a remarkably fresh taste experience.

La Buena Vida.be
VINOS DE VITICULTOR

**La Buena Vida**
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03
info@labuenavida.be
www.labuenavida.be

# Oremus, Eszencia 2013

## Oremus-Vega Sicilia - 37,5 cl.

Description domain

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.