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VINOS DE VITICULTOR

La Buena Vida
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Oremus Mandolás 2019

Oremus-Vega Sicilia - 300 cl. (Doble Magnum)



This Mandolas is the dry white wine of the Hungarian estate of Vega Sicilia, Oremus. This estate is located in the Tokaj region, in a hilly part of North Eastern Hungary. Mandolas is the name of the terroir where the grapes come from, a place planted with Furmint, one of Hungary's most famous varietals. This cuvée was at the origin of a great revival, not only for Oremus, but for the whole region, because it was the first dry white to be made in Tokaj.

Vinification
The furmint grapes are harvested in small baskets; they are delicately pressed at the cellar then left to age in small 136 litre cask typical of the region's sweet wines. After one month of bâtonnage, according to the vintage they stay some more months in the casks.

Storage potential
Ideal with light and refined dishes when young. As it evolves into a more opulent wine, after 6 to 8 years, it can be served with richer dished like the classical fish en sauce. This is why it can be better to wait a little before opening it.

To serve
Decant while it is young. When it gets older, it will change a lot in the glass. Can be served chilled.

Trial analysis
Subtle notes of fruit and flowers on the nose (vertical tastings have shown us that these notes evolve into honey and mineral notes when the wine gets older). Masterly use of the wood: it so seamlessly integrated in the wine! A very good balance on the palate between width, length and freshness. The ultimate gastronomic wine, from a great house, and a very particular region.

Assembly
Furmint (100%)

Region:
Borsod-Abauj-Zemplen

Appellation:
Tokaj

Wine estate:
Oremus-Vega Sicilia

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.