

LATE HARVEST

2019

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 the Oremus vineyard was first spoken of. Today, it is the one with greatest universal acclaim.

At harvest several rounds are done, but only those bunches containing at least 50 % of botrytised berries are picked. After destemming, the berries are macerated for 4-12 hours and 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 stainless steel tanks for 20-30 days. The wine then ages in Hungarian oak barrels (136-litre "Gönc" and 220-litre "Szerednye") for three months and is refined in bottle for a 10-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 %**

Sugar - **106 g/l**

Acidity - **6.9 g/l**

Variety - **Furmint, Hárslevelű, Zéla y Sárgamuskotály**

Average age of vineyard - **25 years**

Vineyard surface area - **91 ha**

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

Altitude - **200 m**

Yield - **1,700 kg/ha, 10 hl/ha wine**

Harvest - **100 % Hand-picked in 12 kg-boxes**

2019 VINEYARD CYCLE

2019 began with a very cold January followed by a mild and extremely dry February and March. After a warm first half of spring, the second half was the coolest in the last 10 years. Extremely hot temperatures during the flowering, being June the warmest month in 10 years followed by a cold July with heavy rainfall. The ripening season was fast, and harvest began the first week of September. October was ideal for the noble rot (cool nights, sunny and windy days) so the harvest was rich in terms of the sweet wines.

STORAGE, SERVING AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 10 years in optimal conditions: 12-14 °C / 54-57° F and 60 % relative humidity.

The recommended serving temperature is 8 °C / 46 °F.

PRODUCTION

37.100 bottles 50 cl.



TOKAJ-OREMUS