

# ESZENCIA

## 2013

### DESCRIPTION

After tasting it, Louis XIV proclaimed Tokaj "the wine of kings, the king of wines". The legend of Tokaj has grown throughout its four-hundred-year history, but it was not until 1630 that the greatness of the Oremus vineyard was first mentioned. Today it is universally recognised as one of the finest in the world.

Born from this legendary vineyard, Oremus Nectar stands out among all Aszú wines. It is an incredibly rich drink, unique in the world. Its alcohol content is low (2-3%), as not all of the concentrated sugar is fermented. In fact, it is quite common to find at least 500 grams of residual sugar per litre. Aszú grapes are harvested individually. It is important to remember that each picker collects between 5 and 10 kg of grapes per day. The berries are left to rest for 5-10 days and their juice is extracted with the gentle pressure of the weight of the grapes themselves. The must is then poured into 50-litre glass containers or demijohns and left to ferment very slowly. After a year, it is transferred to 68-litre Átalog barrels, where it continues to mature. The final stage of ageing takes place in the bottle, in a journey that can last for decades.

**Eszencia is the nectar of Tokaj and the soul of Oremus wines. Pure concentration and intensity.**

### GENERAL INFORMATION

Alcohol by volume - **3.5 %**

Residual sugar - **508 g/l**

Acidity - **14.5 g/l**

Varieties - **Furmint, Hárslevelű, Zéla and Sárgamuskotály**

Average age of the vineyard - **17 years**

Vineyard surface - **98 ha**

Plant density - **5,660 plants/ha**

Elevation - **200 m**

Yield - **22 bottles/ha**

Harvest - **100% hand-picked, grain by grain, in several sorting passes**

### 2013 GROWING SEASON

**Winter:** mild with abundant rainfall.

**Spring:** very rainy. Budding occurred at the usual time, followed by rapid growth. Cold and rainy weather at the end of May delayed flowering.

**Summer:** there was heavy rain in June with thunderstorms and hail. July and August were dry and hot and veraison progressed normally.

**Autumn:** the rain in September and the mild, sunny weather in October favoured noble rot. The quantity of Aszú grapes was exceptional.

### STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it has a cellaring potential of approximately 50 years if kept in optimal conditions: 12-14 °C and 60 % relative humidity.

Best served at 8 °C.

### PRODUCTION

1,300 bottles - 375 ml.



TOKAJ-OREMUS