



# Vega Sicilia Tokaj Oremus

Aszú 6 Puttonyos 2013 is an exceptional sweet wine from Tokaj, offering a profound expression of botrytised fruit, balance, and longevity.



TOKAJ-OREMUS

## Tokaji Aszú 6 Puttonyos 2013

Tokaj, Hungary

### Region and Vineyards

Oremus Aszú 6 Puttonyos is made in **Tokaj**, a historic wine region in northeast Hungary famed for its volcanic soils, morning fogs, and cool autumns—ideal for the development of **Botrytis cinerea**. The Oremus estate spans **91 hectares**, situated at **200 metres above sea level**, planted at a density of **5,660 vines/ha**, with vines averaging **18 years of age**.

In 2013, the growing season began with a **mild, wet winter** that replenished water reserves, followed by a summer of **heat interspersed with storms**. The **cool, sunny autumn** provided textbook conditions for noble rot. The harvest was conducted **entirely by hand in two to three passes** between **mid-September and early November**, with a yield of only **488 kg/ha (3.4 hl/ha)**, underscoring the wine's remarkable concentration.

### Winemaking

The production of Aszú 6 Puttonyos follows the traditional method. **Six 25-kg panniers (puttonyos)** of botrytised Aszú berries are added to each **136-litre Gönc barrel** of base must. The berries are macerated for **two days**, gently pressed, and fermented slowly in **new Hungarian oak barrels** over a period of up to **two months**.

The wine is then aged for **two to three years in small barrels** (136 to 200 litres), followed by **at least one year in bottle** before release. The 2013 vintage was bottled after this process and resulted in the production of **23,500 bottles (50 cl)**.

### Tasting Notes

- **Color:** Deep amber-gold with luminous brilliance and high viscosity.
- **Aroma:** Intensely aromatic with dried apricot, candied orange peel, saffron, and honey, lifted by notes of chamomile and exotic spice.
- **Palate:** Lusciously sweet (174 g/L residual sugar) yet beautifully balanced by vibrant acidity (8.4 g/L). Layers of stone fruits, citrus confit, ginger, and acacia unfold on the palate. The finish is extraordinarily long, harmonious, and refined.



Alcohol :11,00 %

Composition: 100% Aszú



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## Did you know?

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The **2013 vintage**, along with 2008, is considered **one of the greatest vintages of the millennium** for Tokaji Aszú. The term **"6 Puttonyos"** represents the highest classic category before entering Essencia-level sweetness, reflecting a style of profound depth and exceptional aging potential. Stored properly, this wine can age **gracefully for over 40 years**.

## Wine Pairing Ideas

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- **Foie gras with fig compote** – a luxurious classic where sweetness and acidity counter the richness.
- **Blue cheese platter** – the wine's intensity matches strong, salty cheeses like Gorgonzola or Roquefort.
- **Duck breast with orange and honey glaze** – a savoury pairing echoing the wine's citrus and spice.
- **Apricot tart with almond cream** – dessert pairing that enhances the wine's stone fruit and nutty undertones.

