



Vega Sicilia Tokaj Oremus

A noble sweet wine of exceptional finesse, Oremus Tokaji Aszú 5 Puttonyos 2010 offers a timeless expression of Hungary's most historic wine region.



TOKAJ-OREMUS

Tokaji Aszu 5 Puttonyos 2010

Tokaj, Hungary

Region and Vineyards

Oremus Tokaji Aszú is produced in the **Tokaj wine region** of northeast Hungary, a UNESCO World Heritage site and one of the world's oldest designated wine regions. Nestled in the Zemplén Mountains, the Oremus estate lies at the **geographical heart of Tokaj**, where volcanic soils and river-influenced humidity create ideal conditions for the development of **Botrytis cinerea**, or noble rot.

The vineyards span **91 hectares** at an altitude of **200 meters**, with a vine density of **5,660 plants/ha** and an average vine age of **15 years**. The dominant grape is **Furmint**, accompanied by Hárslevelű, Zéta, and Sárga Muskotály—each contributing to the wine's complexity. In 2010, a cool and rainy growing season reduced yields to just **161 kg/ha**, but the late development of noble rot on the remaining berries allowed for **hand-harvesting over multiple passes from mid-September to early November**.

Winemaking

Tokaji Aszú is one of the world's most labour-intensive and historic sweet wine styles. In 2010, the Aszú berries—botrytised grapes individually picked—were macerated for two days in freshly pressed must. For a 5 Puttonyos wine, **five panniers (puttonyos) of 25 kg Aszú berries** are added to a **136-litre Gönc barrel** of base wine.

After maceration and gentle pressing, fermentation occurred in **new Hungarian oak barrels**, proceeding slowly over up to two months due to the high sugar content. The wine then aged for **2-3 years in 136- and 200-litre barrels**, followed by **at least one year in bottle** before release. Only **19,000 bottles** of 50 cl were produced.

Tasting Notes

- **Color:** Deep golden amber, with brilliant viscosity.
- **Aroma:** A vibrant bouquet of **citrus peel, peach, dried apricot**, accented by floral orange blossom and subtle oak spice.
- **Palate:** Rich and opulent, with intense sweetness (**148 g/L of residual sugar**) balanced by **striking acidity (9.8 g/L)**. Flavors of honeyed fruit, candied citrus, and warm spice unfold seamlessly, culminating in a **long, perfumed finish**.

Alcohol :13,00 %

Composition: 100% Aszú



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Did you know?

The vineyard Oremus was first recorded in **1630** and is among the most acclaimed in Tokaj. The **term "puttonyos"** refers to the number of 25 kg baskets of botrytised berries added per barrel, historically denoting the sweetness level. The **5 Puttonyos** category strikes a classic balance of richness and freshness, and in modern terms is legally defined by a minimum of **120 g/L residual sugar**.

Wine Pairing Ideas

- **Foie gras torchon with quince chutney** – the wine's acidity cuts through the fat while echoing the fruit.
- **Roquefort or blue cheeses** – salty, pungent cheeses complement the wine's honeyed sweetness.
- **Apricot tart with almond cream** – stone fruit desserts elevate the wine's peach and citrus notes.
- **Duck à l'orange** – the citrus-spice interplay mirrors the wine's aromatic profile.



Robert Parker (RP) : **95 Points** (2006)

The 2006 Tokaji Aszu 5-Puttonyos will be released on the market in 2014. It manages to translate two styles of aszu: the sharp citric-driven Tokaji, thanks to its almost 12 grams per liter total acidity, and the fruit-driven style associated with a warm year. There is a little more residual sugar compared to previous vintages at 160 grams per liter and it was raised in oak for 30 months. It has a seductive, pure aszu bouquet with tropical fruit, dried honey, syrup of fig and orange zest that is very well-defined and already intense. The palate is medium-bodied with a very effervescent entry, Satsuma, grapefruit and mango all vying for attention. It is tight at the moment, even after four years in bottle, but it displays laser-like precision on the mineral finish. Excellent. Drink 2015-2035+ Oremus is one of the most well-known wineries in Tokaji. I visited their winery in the village of Tolcsva, where their 115-hectare vineyard is located. This includes prestigious first class parcels that belonged to the Rakoczi and Szirmay families in the 18th century. And there was a sense of opulence at Oremus that I rarely encountered elsewhere in Tokaj. It not only infused their impressive portfolio, but was translated in their splendid tasting room, furnished with plush antique furniture more suited to a Bordeaux chateau. Of course, that has no bearing on the wines themselves, which are generally top quality and some of the purest Tokaj wines that you will find in the region.

