Vega Sicilia Tokaj Oremus

Produced by Vega Sicilia's Tokaj estate Oremus , Mandolás brings a fresh perspective to a region historically revered for its sweet wines.

TOKAJ-OREMUS

Alcohol :13,50 %

Composition: 100% Furmint

Dry Mandolas 2023

Tokaj, Hungary

Region and Vineyards

Mandolás is produced in the **historic Tokaj wine region** of northeast Hungary, one of the world's oldest classified wine regions and internationally famed for its noble sweet wines. Oremus, located in the village of Tolcsva, brings together traditional Hungarian viticulture and the technical expertise of Vega Sicilia.

Mandolás is sourced from **35 hectares** within the estate's vineyards, planted at altitudes of **150–300 metres** on volcanic subsoils. The estate's prized **Petrács plot**, with vines over 50 years old, contributes the **best Furmint clones**, producing fruit with great balance and aromatic precision. The average vine age for Mandolás is **23 years**, with a density of **5,660 plants per hectare**. Yields are modest at **38.4 hl/ha**, preserving concentration and varietal typicity.

Winemaking

Mandolás 2022 is made from **100% Furmint**, hand-harvested between **August 25 and September 8** under stable, warm conditions. After gentle pressing, **80% of the wine ferments in stainless steel tanks**, preserving freshness and aromatic purity, while **20% ferments in new Hungarian oak barrels**, adding complexity and structure.

Ageing occurs over **six months**, with **70% of the wine spending time in oak barrels**: three months on the lees with regular bâtonnage, followed by three months of still ageing. The remaining **30% matures in stainless steel**. The final wine undergoes **an additional year of bottle ageing**, ensuring textural harmony and aromatic integration.

Tasting Notes

- **Color**: Pale lemon with silvery reflections and crystalline brilliance.
- **Aroma**: Refined and vibrant, featuring **white flowers, citrus peel, green apple** , and subtle minerality. Hints of wet stone and toast emerge with aeration.
- **Palate**: Dry (**1.8 g/L residual sugar**) with **vibrant acidity (6.3 g/L)** and a linear, mineral-driven structure. The mid-palate is textured, with notes of orchard fruit, lemon zest, and a touch of oak. The finish is long, precise, and elegantly fresh.

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Did you know?

The name **Mandolás** refers to the historical name of the vineyard parcel from which the wine originates. While Furmint is traditionally known for producing some of the world's most celebrated sweet wines, **Mandolás reimagines this indigenous grape as a noble dry white**, capable of aging for over a decade and competing with the world's finest whites.

Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs** – the wine's freshness complements delicate fish and citrus accents.
- **Roast chicken with tarragon cream sauce** – the structure and acidity balance creamy textures and herbal aromas.
- **Goat cheese and herb tart** – tangy cheese plays off the wine's minerality and floral lift.
- **Oysters with cucumber mignonette** – a bracing and elegant match that enhances saline nuances.