

Vega Sicilia Tokaj Oremus

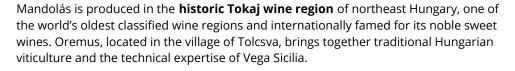
Produced by Vega Sicilia's Tokaj estate Oremus, Mandolás brings a fresh perspective to a region historically revered for its sweet wines.



Dry Mandolas 2022

Tokaj, Hungary

Region and Vineyards



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.



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.



Alcohol:13,50 %

Composition: 100% Furmint







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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.



