

Vega Sicilia Tokaj Oremus

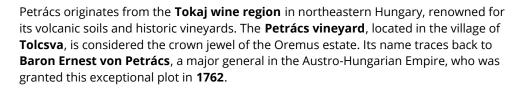
Petrács is a single-vineyard dry Furmint that exemplifies the unique terroir of Tokaj, delivering mineral-driven complexity and refined elegance.



Dry Petracs 2020

Tokaj, Hungary

Region and Vineyards



This **4-hectare** vineyard sits at an altitude of **200 meters**, with a planting density of **7,000 vines per hectare**. The vines, averaging **60 years old**, are rooted in **andesite bedrock rich in semi-precious stones**, imparting a distinctive minerality to the wine. The steep, hard-to-reach slopes necessitate traditional, manual viticulture, with work carried out by hand and horse, preserving centuries-old farming practices.



Winemaking

The vintage experienced a **mild**, **rainy winter**, followed by a **cool**, **dry spring** that led to a slow growing season. Abundant rainfall in April and May continued into the summer, with normal flowering but slightly delayed veraison due to the cool conditions. From mid-August, the weather shifted to sunny days, allowing the grapes to ripen fully. The harvest took place on **October 6**, yielding **3,200 kg/ha** (approximately **16.5 hl/ha**).

Hand-harvested Furmint grapes were gently pressed, and fermentation occurred in **new French and Hungarian oak barrels**. The wine underwent **five months of aging in oak barrels**, with weekly **bâtonnage** (lees stirring) to enhance texture and complexity, followed by an additional **four months of undisturbed maturation**. In August, the wine was racked and continued to age in **stainless steel tanks** for another **six months**, culminating in bottling in **February 2023**.

Alcohol:13,50 %

Composition: 100% Furmint







Dry Petracs 2020

Tasting Notes

- Color: Pale gold with brilliant clarity.
- Aroma: Expressive notes of white flowers, ripe pear, and citrus zest, intertwined with subtle hints of wet stone and delicate oak spice.
- Palate: Dry (1.6 g/L residual sugar) with crisp acidity (7.2 g/L), delivering a vibrant, mineral-driven profile. Flavors of green apple, lemon peel, and a touch of almond lead to a long, saline finish, reflecting the wine's volcanic origins.

Did you know?

The **Petrács vineyard** is renowned for its **andesite bedrock** interspersed with **semi-precious stones**, contributing to the wine's **distinctive minerality and complexity**. The **2020 vintage** yielded **3,452 Burgundy-shaped bottles and 108 magnums**, emphasizing the **limited production and exclusivity** of this exceptional wine.

Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs** the wine's acidity complements the delicate flavors of the fish and enhances the citrus notes.
- **Roast chicken with tarragon sauce** the herbal nuances of the dish resonate with the wine's floral and mineral characteristics.
- **Goat cheese and arugula salad** the wine's crispness balances the creaminess of the cheese and the peppery bite of the arugula.
- **Sushi and sashimi platter** the clean, umami flavors of the seafood are elevated by the wine's freshness and minerality.



