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 .

TOKAJ-OREMUS

Dry Petracs 2022

Tokaj, Hungary

Region and Vineyards

Petrács originates from the **Tokaj wine region** in northeastern Hungary, renowned for its volcanic soils and historic vineyards. The **Petrács vineyard**, located in the village of **Tolcsva**, is considered the crown jewel of the Oremus estate. Its name traces back to **Baron Ernest von Petrács**, a major general in the Austro-Hungarian Empire, who was granted this exceptional plot in **1762**.

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

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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.