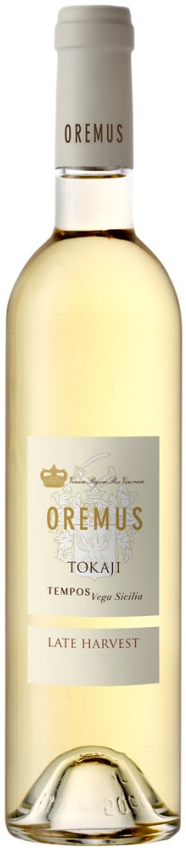
Vega Sicilia Tokaj Oremus

Late Harvest is a charming, botrytised white wine from Oremus in Tokaj, offering a delicate balance of sweetness, acidity, and aromatic finesse.

TOKAJ-OREMUS



Alcohol :11,00 %

Composition: 100% Furmint

Late Harvest 2020

Tokaj, Hungary

Region and Vineyards

Late Harvest is produced in the **Tokaj region** of northeast Hungary, a historic viticultural zone known for its volcanic soils and ideal climate for **Botrytis cinerea** development. The Oremus estate, located near Tolcsva, manages **91 hectares** of vineyards at **200 metres elevation**, with a vine density of **5,660 plants per hectare** and an average vine age of **25 years**.

The grapes - **Furmint, Zéta, and Sárgamuskotály** - are hand-harvested in **small 12 kg crates** between **September 29 and October 11**, after several rounds of vineyard selection. Only bunches with **at least 50% botrytised berries** are picked, ensuring a concentration of noble rot while retaining some freshness and varietal character. The vintage featured a wet spring and summer, followed by a warm and dry late August and September—ideal for gradual ripening and botrytis development.

Winemaking

Upon arrival at the winery, the grapes are **destemmed and macerated for 4–12 hours**, allowing the botrytised berries to impart their character. Fermentation takes place in **stainless steel tanks** over **20–30 days**, preserving freshness and varietal expression.

The wine then spends **three months in Hungarian oak barrels**—including traditional **136-litre "Gönc" and 220-litre "Szerednye" casks**—before bottling. An additional **10-month bottle aging** refines the wine's texture and aromatics. The final wine contains **94 g/L of residual sugar**, balanced by a vibrant **7 g/L of acidity**, resulting in a **lightly sweet, silky profile**.

Tasting Notes

- **Color**: Bright golden yellow with youthful shine.
- **Aroma**: Elegant and lifted, with aromas of **honey, white peach, orange blossom**, and hints of **spice and botrytis**.
- **Palate**: Medium-bodied and graceful, showing a silky texture and precise balance between **natural sweetness and fresh acidity**. Flavours of **candied citrus, apricot, and acacia** unfold with finesse. The finish is clean, floral, and persistent.

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

TOKAJ-OREMUS

Late Harvest 2020

Did you know?

While Tokaj is famous for its legendary Aszú wines, **Late Harvest offers a more contemporary and versatile interpretation** of botrytised winemaking. It combines the **noble richness of Aszú berries** with the **freshness of non-botrytised grapes**, making it perfect for earlier drinking or pairing with a wide range of dishes. Only **24,486 bottles (50 cl)** were produced in 2020.

Wine Pairing Ideas

- **Seared foie gras with apple compote** – the sweetness and acidity balance the richness of foie gras.
- **Blue cheese and pear tart** – the wine's freshness complements bold, salty cheese.
- **Fruit-based desserts (citrus tart, poached pear)** – the wine echoes and enhances stone fruit and citrus flavours.
- **Spicy Asian dishes (Thai curry, duck with hoisin)** – sweetness and acidity tame spice and umami notes.