

Vega Sicilia Tokaj Oremus

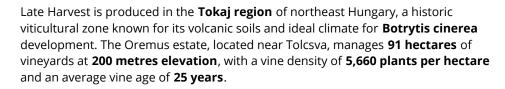
Late Harvest is a charming, botrytised white wine from Oremus in Tokaj, offering a delicate balance of sweetness, acidity, and aromatic finesse.



Late Harvest 2020

Tokaj, Hungary

Region and Vineyards



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.

Alcohol :11,00 %

Composition: 100% Furmint







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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.



