

Vega Sicilia Tokaj Oremus

Aszú 3 Puttonyos offers a refined and approachable interpretation of Tokaji, balancing noble sweetness with energetic acidity.



Tokaji Aszu 3 Puttonyos 2019

Tokaj, Hungary

Region and Vineyards



Harvest is entirely by hand, done in **two to three vineyard passes** from **late September to early November**, selecting only botrytised berries at peak concentration. Yields are remarkably low—200 to 500 kg/ha (3-5 hl/ha)—ensuring intensity and aromatic purity.



Aszú 3 Puttonyos follows a centuries-old method. The **botrytised berries are macerated** for several hours, lightly pressed, and then **three 25 kg baskets of these berries (3 puttonyos)** are added to each **136-litre gönci barrel** of base must.

Fermentation proceeds slowly over several weeks in **new Hungarian oak barrels**, preserving aromatic clarity and texture. The wine is then aged in a mix of **220- and 350 -litre oak barrels** for **two years**, followed by **at least one year in bottle** before release. Bottled in **June 2022**, the 2019 vintage saw the production of **24,430 bottles (50 cl)**.

Tasting Notes

- **Color**: Medium gold with amber reflections and high viscosity.
- Aroma: Lifted and elegant, marked by white flowers, citrus peel, apricot, and subtle botrytis spice.
- Palate: Silky and fresh, with 130 g/L of residual sugar balanced by 7.7 g/L of acidity. Notes of candied lemon, honeycomb, and ripe peach unfold gracefully. The finish is long and floral, with delicate sweetness.



Alcohol:12,00%

Composition: 100% Aszú







Tokaji Aszu 3 Puttonyos 2019

Did you know?

The "puttonyos" system, once a traditional unit of sweetness in Tokaj, refers to the number of 25 kg baskets of botrytised berries added per barrel. While modern regulations define Aszú wines primarily by residual sugar, 3 Puttonyos represents the most delicate and drinkable style, ideal for introducing the category or enjoying with a broader range of pairings.

Wine Pairing Ideas

- Seared scallops with citrus beurre blanc the wine's balance enhances seafood sweetness and citrus accents.
- **Chicken tagine with apricots and almonds** aromatic spices and dried fruit resonate beautifully with Aszú's character.
- Blue cheese and honey crostini a classic contrast of salt and sweetness.
- **Peach tart or lemon cheesecake** fruit-based desserts are mirrored in the wine's core flavors.



