



# Vega Sicilia Tokaj Oremus

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



TOKAJ-OREMUS



## Tokaji Aszu 3 Puttonyos 2019

Tokaj, Hungary

### Region and Vineyards

This wine is born in the **Tokaj region**, Hungary's legendary wine district and UNESCO World Heritage site, where **volcanic soils**, **autumn mists**, and **cool continental conditions** allow the development of **Botrytis cinerea** (noble rot). The Oremus estate cultivates **100 hectares of vineyards**, with **60 hectares** dedicated to sweet wine production, at **200 metres altitude** and a planting density of **5,660 vines/ha**. Vines average **19 years old**.

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.

### Winemaking

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



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## Did you know?

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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

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- **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.

