

## Oremus, Late Harvest 2020 Oremus-Vega Sicilia - 50 cl.



### Vinification

The grapes are harvested by hand several times a day. One tries to pick up botrytised bunches (at least one half of the bunch). Using four varietals (Furmint, Hárslevelű, Zéta and Sárgamuskotály) ensures a perfect balance and a lot of complexity.



### Storage potential

Drink as from : 2023  
Best moment : 2024-2027  
Until : 2031



### To serve

10°C



### Trial analysis

Golden colour. Orange blossom, melon, citrus (grapefruit and orange), but also apricot and ginger on the nose. On the palate, the acidity counterbalances the sugar perfectly, giving this sweet wine the king of freshness that makes one wish to sip up a second glass!

### Description domain

Oremus is Tempos-Vega Sicilia's estate in Tokaj, a region which has been renowned for centuries for its unique sweet wines. But Oremus has generated a new interest for the region dry whites made from the Furmint grape.



### Wine style:

Sweet white wine with a good acidity



### Assembly

Furmint, Hárslevelű, Sárga Muskotály, Zéta



### Region:

Borsod-Abauj-Zemplen



### Appellation:

Tokaj



### Wine estate:

Oremus-Vega Sicilia