





Petracs 2019 Oremus-Vega Sicilia - 75 cl.



 **Wine style:**
Continental, powerful and mineral

 **Assembly**
Furmint

 **Region:**
Borsod-Abauj-Zemplen

 **Wine estate:**
Oremus-Vega Sicilia

Petracs is the "Great White" blend of Oremus, the Hungarian estate owned by Vega Sicilia. It is made with the best Furmint grapes from old vines (60 years-old+) located in the village of Tolcsva, in Northern Hungary. The slopes are so steep that everything has to be done by hand.



Vinification

Harvested by hand. Fermentation takes place in oak barrels (French and Hungarian oak) where the wine stays for 3 months on its lees with bâtonnage, then 5 more months for ageing. It is then transferred into stainless steel tanks for refining, before bottling.



Storage potential

Drink as from : 2023
Best moment : 2026-2028
Until : 2032



To serve

Serve at 10-12° in a large glass, after decanting.

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.