




## Petracs 2018 Oremus-Vega Sicilia - 75 cl.




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.

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

 **Assembly:**  
Furmint

 **Region:**  
Borsod-Abaúj-Zemplén

 **Wine estate:**  
Oremus-Vega Sicilia



### 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

15 years.



### 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.