

# PETRACS

## 2018

### DESCRIPTION

Petrács is the name of our best vineyard in the village of Tolcsva. The name Petrács comes from the plot's former owner, Baron Ernest von Petrasch, Major General in the Imperial Army of the Austro-Hungarian Empire, to whom this magical enclave was bestowed in 1762.

When Oremus was searching for the best plots to produce dry wine, the uniqueness of Petrács stood out. On one hand, there is the andesite bedrock and the soil that contains an abundance of semi-precious stones that give the wine great minerality. On the other hand, our oldest 60-year-old vines are found in this vineyard, grown using the traditional bush vine method with high planting density. Both this method and the steepness of the slope mean only humans and horses can work in the vineyard, preserving hundreds of years of tradition of manual labour.

The hand-picked bunches are gently pressed, before fermentation in new French and Hungarian oak barrels. The wine is subsequently aged in oak barrels for three months, stirring the lees every week ("batonnage"), before being left untouched for a further five months. The wine is racked from the barrels in August before ageing continues in stainless steel tanks for an additional six months until bottling in February.

**Petracs Furmint is a full-bodied, spicy wine with perceptions of pure, crystalline mineral flavour. It is deep, long and compresses on the palate in concentrated and mineralised form.**

### GENERAL INFORMATION

Alcohol by volume - **13 %**  
 Sugar - **1.4 g/l**  
 Acidity - **6 g/l**  
 Variety - **Furmint**  
 Average vineyard age - **60 years**  
 Vineyard surface area - **4 ha**  
 Planting density - **7,000 plants/ha**  
 Altitude - **200 m**  
 Yield - **3,500 kg/ha – 24.5 hl/ha**  
 Harvest - **100 % Hand-picked in 12 kg-crates on August 24<sup>th</sup>**

### 2018 VINEYARD CYCLE

Winter temperatures were mild with precipitation, but no snow. Early March was colder before temperatures began to rise in early April. The spring was short with early flowering. The summer was drier and hotter than ever during the vine's growing cycle, with a prolonged drought ravaging the vineyard. Early ripening in autumn.

### STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 15 years if stored in the ideal conditions of 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended drinking temperature is 10 °C / 50 °F.

### PRODUCTION

3,150 x 75cl bottles.



TOKAJ-OREMUS