

# VINO FINO

Explore a World of Wine

## OREMUS TOKAJI ASZÚ 3 PUTTONYOS 2019 500ml

93



\$89.99

Product Code:	8551	Closure:	Cork
Country:	Hungary	Unit:	Each
Region:	Tokaji	Volume:	250ml
Style:	Dessert	Alcohol:	12.0%
		Grape:	Furmint, Zéta, Sárgamuskotály



New Zealand Wide Delivery



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### TASTING NOTES

#### Winery notes (2019 Vintage)

"Making Aszú wine is a painstaking process rooted in centuries of tradition. It is only possible under special circumstances that favour the development of the fungus *Botrytis cinerea* (noble rot), which transforms the grapes into precious Aszú berries.

In autumn, fog and dew envelop the Tokaj vineyards in moisture, letting the fungus penetrate the berries, increasing their concentration and rich aromas and flavours. *Botrytis* does not attack all the grapes at the same time, so the botrytised berries are picked by hand from each bunch in several passes. Harvesting is an artisanal process that takes several weeks. The botrytised grapes are macerated for several hours and, after a light pressing, three 25kg baskets of these noble Aszú berries (one basket is one puttonyos) are added to each 136-litre barrel of must (known as gönci). Fermentation takes place slowly over several weeks in new Hungarian oak barrels. The wine is then aged in 220- and 350-litre barrels for two years and then in bottle for at least another year.

Elegant and fresh, the acidity of Aszú 3 Puttonyos makes it lively and velvety. The weather in 2019 was ideal for the development of Aszú berries, so the aromas of this vintage are fresh, clean and predominantly floral. On the palate, citrus notes stand out."

#### 93/100 Ines Salpico, Decanter UK, January 2025 (2018 Vintage)

"Intense yet fresh flavours of nectarine, papaya, passionfruit, marmalade and cooked red apple underpin the elegant florality of rose petals and chrysanthemums. A vegetal seam of celery and parsley adds liveliness and brings the exotic fruit into focus. Good zesty lift throughout supporting the acid line that balances the moreish unctuousness."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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