

VINO FINO

Explore a World of Wine

OREMUS TOKAJI FURMINT DRY MANDOLÁS 2022



\$58.99

Product Code:	8064	Closure:	Cork
Country:	Hungary	Unit:	Each
Region:	Tokaji	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Furmint	Grape:	100% Furmint



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2022 Vintage)

"Mandolás goes against the grain: we have been making this dry white wine since 2000 at the Oremus estate in the historic Tokaj region of Hungary, renowned for its sweet wines. Furmint, an indigenous variety famous for its naturally sweet wines, offers a new interpretation in Mandolás: a dry wine with ageing potential. Ancestral tradition in perfect harmony with state-of-the-art winemaking techniques.

The best Furmint clones from the Petrács plot, the estate's oldest vineyard, which is over 50 years old, are planted in the Mandolás vineyards on the best soils and sites. When the grapes are balanced and perfectly ripe, the bunches are hand-picked and selected on the vines. After a light pressing, alcoholic fermentation takes place in 80% stainless steel tanks and 20% in new Hungarian oak barrels.

During the ageing period, 70% of the wine rests in Hungarian oak barrels for the first three months, with weekly lees stirring or battonage, and for the following three months in perfect tranquility. 30% of the wine matures in stainless steel.

The 2022 vintage was warm and dry after several cold years. Mandolás 2022 stands out for its refined floral and fresh aromas, its vibrant acidity and its structure, moulded by the long ageing."

93/100 Ines Salpico, Decanter UK, January 2025 (2022 Vintage)

"Exciting evolution for a wine showing greater expressive, character and moreish textural appeal. Furmint's trademark linden and chamomile notes hover over fleshy blanched almonds, quince and yellow apple. A fine layer of white pepper and nutmeg

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adds a spicy lift. The mid palate is unctuous, with lemon curd coating the palate. This richness is offset by a fresh mineral backbone, leading to a long toasty finish."

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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