

VINO FINO

Explore a World of Wine

OREMUS TOKAJI LATE HARVEST 500ml



\$58.99

Product Code:	31469	Closure:	Cork
Country:	Hungary	Unit:	Each
Region:	Tokaji	Volume:	500ml
Style:	Dessert	Alcohol:	11.0%
Variety:	Botrytis / Late Harvest	Grape:	Furmint, Sárgamuskotály, Kövérszőlő



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 Vintage)

"The legend of Tokaj has grown and grown in its four-hundred-year history, but it was not until 1630 that the greatness of the Oremus vineyard was first described. Today, it is universally renowned.

During the harvest, several passes are made through the vineyard, but only bunches containing at least 50% botrytised grapes are selected. After destemming, the berries are left to macerate for 4-12 hours before pressing, with the emphasis on noble rot. Late Harvest is a very balanced wine made from an interesting blend of different grape varieties. Fermentation takes place in stainless steel tanks for 15-25 days. The wine is then aged in Hungarian oak barrels (called Szerednyei and holding 220 litres) for two months and in the bottle for six months.

Late Harvest is balanced, fresh and silky. It is a versatile wine in the glass, offering new possibilities with every sip. This Late Harvest 2022 vintage stands out for its fruity flavours, providing great aromatic intensity along with the usual structure of Tokaj wines."

CONTACT VINO FINO

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<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