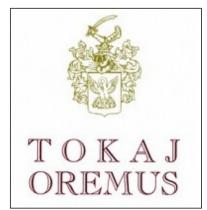
BODEGAS OREMUS TOKAJI







In 1993, Vega Sicilia founded Tokaj Oremus. The personality of the Álvarez family adds to the historic tradition of both wines. The wine is studied in great detail and with great respect, as is its significance, its laborious winemaking process, historical practices. An experienced team of professionals with extensive knowledge of the region's wines is also sought. From the moment the vineyards were founded to present day, the Álvarez family, respecting the Tokaj traditions, has made considerable investment in Tokaj Oremus with a view to increasing the technical level of the treatment of the grape and the winemaking installations, so as to make the best wines possible.

The Tokaj wines form part of the grand collection of historic wines. This fertile region, filled with tradition, was the first to produce wines using grapes affected by noble rot. Its Aszú wine, in which the balance between sweetness and the freshness of the acidity reaches the fullness of its expression, was classed as the "wine of kings and king of wines" by Louis XIV, king of France.

The Oremus vineyards take up a surface area of 115 hectares in the northeast area of Hungary. The vines are set on the slopes of the Zemplen mountains, which offer practically hermetic protection from the cold north winds.

To avoid the cold to which they would be exposed at a higher altitude, and the humidity which would harm them at lower levels, the vineyards must be located ideally at an altitude of between 150 and 200 metres. They face south, in search of the warmth of the sun.

The secret of the Tokaj wines lies especially in the particular microclimate created in autumn. In this time, during the last stage of the ripening of the grape, mists and rain alternate harmoniously with warm sunny days, which favor the noble rot of the grapes, which is the basis of the aszú wine.

Oremus has pioneered the vinification of high quality, oak-aged dry wine in the region, primarily from the Furmint grape. *Mandolás* is a fresh, crisp wine, with an appealing mid-palate richness and unique spicy character. It offers all sorts of food and wine pairing options, notably with Asian cuisine.

