

ÖRÖM 5 PUTTONYOS ASZÚ

2021



Country

Hungary

Region

Tokaj

Varietal

70% Furmint
30% Hárslevelű

Winemaker

Love Over Money
Project

Alcohol Content

10.5%

Total Sulfur

No data

Residual Sugar

150 g/l

pH

3.4 g/l

HISTORY

Boutique Wine Collection seeks out family-owned, estate-driven producer partners whose passions and ethos are both celebrating and preserving indigenous varieties. For Öröm our producer partner must remain anonymous, but is one of the oldest in Tokaj and has been making wine for centuries. Öröm means "joy" in Magyar.

VINIFICATION and MATURATION

Hand-harvested botrytis grapes are pressed into an aszú paste. Wine and must is then poured over the then covered in must for 24-48h. The concentration of aszú is traditionally defined by the number of puttony baskets of paste added to a Gönc cask (136 liter barrel) of must. Aged two years in oak barrel, one year in bottle. Boutique Wine Collection contracts a women-run apiary to dip the bottles in beeswax; the cultural touch to denote a wine of high quality in Tokaj.



VINEYARD

Hundreds of extinct volcanoes are the essence of the terroir in Tokaj, with complex soil types including basalt, loess, lapis, rhyolite, andesite and pockets of clay along the river banks.



TASTING NOTES

Gold in color, vivid and fresh with notes of apricot, marzipan and honeycomb. Great acidity in total balance with the sweetness of the wine.



FOOD PAIRING

Foie gras, blue cheeses, spicy Asian dishes where its sweetness can tame the heat. For desserts, lighter options like cheesecake, lemon tart, meringues. Raspberries are a common Hungarian pairing as well.