

# PETRACS

## 2020

### DESCRIPTION

Petrács is the name of our best vineyard in the village of Tolcsva. The name Petrács comes from the former owner of the site, Baron Ernest von Petrasch, Major General of the Austro-Hungarian Imperial Army, to whom this magical enclave was bestowed in 1762.

When Oremus was looking for the best sites for dry wine production, the uniqueness of Petrács stood out. On the one hand, the bedrock is andesite and the soil is rich in semi-precious stones, which give the wine its great mineral character. On the other hand, this vineyard is home to our oldest vines. These traditional 60-year-old bush vines have a high planting density. As a result, and due to the steepness of the slope, only humans and horses can farm this vineyard, preserving the centuries-old tradition of manual labour.

The hand-picked grapes are gently pressed and fermented in French and Hungarian oak barrels. The wine is subsequently aged in oak barrels for 5 months, stirring the lees every week (batonnage), before resting undisturbed for a further 4 months. The wine is racked in August and continues to age in stainless steel tanks for a further 6 months before being bottled in February.

**Full-bodied and spicy, Petrács Furmint is a wine with pure and crystalline mineral flavours. Deep and persistent, it is concentrated and saline on the palate.**

**The 2 years of ageing bring out the complexity of this PETRÁCS wine, born in a cold vintage.**

### GENERAL INFORMATION

Alcohol by volume - **13 %**

Residual sugar - **1.6 g/l**

Acidity - **7.2 g/l**

Varieties - **Furmint**

Average age of the vineyard - **60 years**

Vineyard surface - **4 ha**

Plant density - **7,000 plants/ha**

Elevation - **200 m**

Yield - **3,200 kg/ha - 16,5 Hl/ha**

Harvest - **6 October**

### 2020 GROWING SEASON

**Winter:** mild but very rainy and free of winter cold damage.

**Spring:** dry and cool. Budding was normal despite a slow growing season. Abundant rainfall in April and May continued into the summer.

**Summer:** flowering was normal, but veraison was slightly delayed due to the cool summer. From 15 August, the weather changed and the vines benefited from the sunny days.

**Autumn:** September remained dry and sunny, ideal conditions for ripening.

### STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it has a cellaring potential of approximately 15 years if kept in optimal conditions: 12-14 °C and 60 % relative humidity.

Best served at 12 °C.

### PRODUCTION

3,452 Burgundy-shaped bottles and 108 Magnum.

