

# OREMUS KFT / Tokaji



## Owner / Winemaker

Tempos Vega Sicilia

## Appellation

Tokaji

## Presentation

Tokaji needs no introduction – one of the greatest and most distinctive sweet wines in the world. In the 18th century, it was the most sought-after wine in Europe, served to princes, kings, and czars alike. Louis XIV famously called it “Wine of Kings and King of Wines,” though he had been persuaded with several barrels of Eszencia. Tokaji producers had harnessed the benefits of noble rot by 1650, giving them a century’s lead over the Germans and nearly two centuries over Sauternes. The Tokaj region was officially delimited in 1737, with the world’s first vineyard classification introduced in 1772. Under communism, however, fine winemaking suffered, as state collectives prioritized quantity over quality. After the Iron Curtain fell, true Tokaji was more legend than reality, revered by a few old connoisseurs. Yet its allure was undeniable, attracting both romantics and investors.

Vega Sicilia’s Pablo Alvarez embraced a philosophy of excellence: “if you’re going to do it, do it right.” He secured top vineyards and ideal underground cellars, where constant temperature, high humidity, and beneficial molds create perfect conditions for long ageing. The estate, renamed Oremus, brought together local and international winemakers under Andras Backsos, a master of the former state vineyards. Today, Oremus wines live up to this ambition. Their classic Aszú dessert wines are pure, precise, and beautifully balanced, with mineral-driven energy and remarkable length. Oremus has also pioneered two new styles: a refined dry white from the spicy Furmint grape, and a Late Harvest Tokaji, crafted in a Beerenauslese style from partially botrytized bunches.

## Wines produced

FURMINT DRY MANDOLAS TOKAJI (WHITE)  
PETRACS TOKAJI (WHITE)  
LATE HARVEST TOKAJI (WHITE)  
ASZU 3 PUTTONYOS TOKAJI (WHITE)  
ASZU 5 PUTTONYOS TOKAJI (WHITE)  
ASZU 6 PUTTONYOS TOKAJI (WHITE)  
OREMUS ESZENCIA TOKAJI (WHITE)

## Grape varieties planted

Furmint  
Harslevelu  
Zeta  
Sarga Muskotaly (Yellow Muscat)

## Size of vineyard

115 hectares, all classified as ‘First Growth’.

## Average age of the vines

25 years on average. Petracs vineyard is over 60 years old.

## Location

The grapes are grown on various hillside vineyards, the majority of which rise steeply above the village of Tolcsva in the heart of the Tokaj-Hegyalja appellation. They have excellent South and South-West exposure, and are close enough to the River Bodrog to benefit from the particular climatic conditions that generate noble rot. All the Oremus vineyards are classified ‘First Growth’, according to the historic Szirmay classification of 1803.

The cellars themselves are found under the village Tolcsva, in a labyrinth of hand-hewn cellars dating back to the 12th century. They also have access to more of these underground cellars in the neighbouring village of Erdobenyé.

## Soils

Oremus' vineyards grow on volcanic tufa subsoil, with clay and stone topsoil in most plots, while others sit on loess soils, giving elegance, minerality, and structure.

## Winemaking & Viticulture

At Oremus, sustainable viticulture with minimal chemical intervention is the foundation. Each grape is nurtured to fully express the unique character of Tokaj's volcanic soils.

**Dry Furmint Mandolas:** Grapes are pressed immediately, with the juice fermented in 136-litre Hungarian oak barrels. Six to eight months in the same barrels allow the wine to develop a gentle oak texture while preserving its crisp, mineral-driven freshness.

**Late Harvest:** Harvested when 40–50% of the grapes show noble rot, these grapes deliver concentrated sugars and complex botrytis aromas. Fermentation takes nearly a month, followed by 6–8 months ageing in Hungarian oak casks, resulting in a luscious yet balanced wine.

**Tokaji Aszú:** The iconic Aszú begins with carefully selected botrytised grapes, macerated in fermenting base wine. The amount of botrytised fruit is measured in puttony, traditional baskets of 23 kg, added in 3, 4, 5, or 6 Puttony per 136 litres of base wine. After pressing, the wine undergoes slow fermentation and long ageing in cool, humid cellars, developing the rich, layered complexity that defines Tokaji.

**Eszencia:** The rarest jewel, Eszencia, is made from the precious free-run juice of the Aszú grapes. With sugar levels so high, fermentation moves at a crawl, producing a nectar of extraordinary concentration, finesse, and elegance, a true expression of Tokaj's magic.