



OREMUS (par/by Vega Sicilia) Mandolas 2019



Decanter

94 POINTS



A steady transformation from the first vintage of 2000. A lively wine with aromas of fennel, white flowers and honey. The palate is fresh with lime leaf and a mineral edge. There's a light oak complexity from part fermentation in Hungarian oak, followed by part ageing for six months. The growing intensity and complexity of the vintages shows the continued work in recuperating old Furmint clones.
Drinking Window 2021 - 2026



- Sarah Jane Evans,



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