



## 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,

”



**SYLVAIN GUILBAULT**  
(450) 275-1346  
Gestionnaire des ventes

**LÉA FIGOLI**  
(450) 822-1363  
Montréal Est & Lanaudière

**KARL DYKHUIS**  
(514) 346-2801  
Ouest-de-l'Île, Laval,  
Sud-Laurentides & Outaouais

**JEREMY ROUSSIN**  
(819) 212-4520  
Montréal, Estrie & Centre  
du Québec

**ANDRÉA MATHURIN**  
(581) 996-1514  
Est du Québec

**FRANÇOIS LAROUCHE**  
(438) 833-4816  
Centre du Québec

**ARNAUD BÉNIER**  
(514) 549-7689  
Montréal