

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
Sales Manager

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
Monterégie, Estrie & Centre
du Québec

ANDRÉA MATHURIN
(581) 996-1514
Est du Québec

FRANÇOIS LAROUCHE
(438) 833-4816
Center of Quebec

ARNAUD BÉNIER
(514) 549-7689