

Product code: 1279

Mád, Dry Furmint, Tokaj, Hungary (150 cl.), 2015



Producer Profile

Vineyards here are formed and shaped by ancient volcanic eruptions, produce exquisite world-famous sweet wine and incredible dry styles. Wines with a unique character, minerality and expressions of terroir.

Mád Wine is based in the unique village of Mád, which is the most prestigious appellation of the Tokaj region (and one of the highest in altitude). In this volcanic, rhyolite-based soil Furmint thrives. Hungary's Tokaji Aszú is one of the few internationally famous sweet wines. The royal families of Europe named it "Vinum Regum, Rex Vinorum" (Wine of Kings, King of Wines), an epithet sometimes attributed to King Louis XIV of France. Tokaji is synonymous with exceptional quality sweet wine and recently, dry styles too. In the past 20 years, Tokaj winemakers paid particular attention to perfecting dry Furmint.

Viticulture

The village of Mád is composed of many plots of small growers. Mád Wine contributes to the local community by sourcing grapes by unique integration, working together with the smallholder families whilst implementing viticulture practices developed by their highly skilled viticulturist teams. In their state-of-the-art winery, they use modern technology with temperature-controlled fermentation and minimal intervention. They respectfully combine traditional methods with modern practices to create modern, clean, fruit-forward wines at the highest quality level through their innovative approach. Vineyards for their wines sit on the south and western sides of the hill overlooking the village and are planted on predominantly red clay, zeolite Malota and quartz rhyolite soils. Green harvest is often practised on the vineyards and particular attention is paid to minimising yields, the use of pesticides and herbicides.

Tasting Note

Want to be a bit different? Somewhere between Loire Chenin and Chablis in style, wonderful elegant blend of apricot and peaches with a warming, ginger spice. A refreshing white wine expressing both the varietal character of the Furmint variety and the typical minerality of the vineyards of Mád village. Well structured and well balanced, just off dry in style with great structure and minerality.

Food Matching

Fish, rich buttery chicken dishes and Asian cuisine.

Technical Details

Varieties:

Furmint 100%

ABV: 13%

Closure: Glass Closure

Colour: White

Style: Still wine

Case Size: 6 x 150cl

Oak Ageing

No oak ageing