



# Mád, Dry Furmint, Tokaj, Hungary, 2021

## Producer Profile

Vineyards here, formed and shaped by ancient volcanic eruptions, produce exquisite world-famous sweet wine as well as 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.

## Winemaking

All grapes are harvested by hand into small crates to protect the fruit. Modern temperature-controlled fermentation in stainless steel tanks allows the true character of the village to show in the wine, enhancing the unique mineral character and giving a fulfilling backbone to their wines.

## Tasting Note

Elegant, delicately aromatic with a touch of spice. Apricot, lychee, honeysuckle and ginger. Well-balanced with minerality and structure. Bright, mouthwatering acidity, great Furmint typicity. Just off-dry in style with delightfully light alcohol – so yes, you can have another glass, it would be Mad not to!

## Food Matching

Try it with gammon, roast pork, or smoked barbeque chicken. Also great with lighter or vegetarian pasta dishes or salads.



Product code: 1012

### Technical Details

**Varieties:**

Furmint 100%

**ABV:** 13.5%

**Closure:** Glass Closure

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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