



Mád Late Harvest, Tokaj, Hungary, 2019

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, the most prestigious in the region of Tokaj is still composed of many plots of small growers, the aim has been to raise the viticultural standards of the growers by guaranteeing a purchase of their grapes at an above market price dependent on their working with the Mád viticulturalists. This ensures an excellent supply of high quality grapes. The vineyards for these 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.

Winemaking

Modern temperature controlled fermentation in stainless steel tanks which allow the true character of the village to show in the wine in particular the unique minerality evident in the wines.

Tasting Note

Extremely complex and lusciously fruity late harvest sweet white wine. There was no oak ageing carried out which preserved the concentration of fruit expression. The distinct Botrytis character is supported by a strong mineral background. The Furmint, Harslevelu and Sargamuskotaly varieties create perfect complexity. Great ageing potential. Serve it with foie gras, blue cheese or rich desserts.

Food Matching

Perfect with foie gras, blue cheese or to complement a dessert.



Product code: 1014

Technical Details

Varieties:

Furmint 50%

Muscat Blanc á Petit Grains 30%

Hárslevelű 20%



ABV: 11.5%

Closure: Glass Closure

Colour: White

Style: Still wine

Case Size: 6 x 37.5cl

Oak Ageing

No oak ageing

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