



Product code: 4643

Mád, Limited Edition, Tokaj, Hungary, 2018



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

A blend of several vineyard sites within the village of Mád, with vines trained on the mid-wine cordon training system.

Winemaking

Alcoholic fermentation in stainless steel tanks at low temperatures. The wine is partially aged in Hungarian oak from the Zemplén hills near Tokaj for greater complexity.

Tasting Note

Mad Limited Edition is made from native Furmint and Hárslevelű varieties, which perfectly express the minerality of the Mád terroir. Vibrant and elegant, the palate is driven by the unmistakable structure and texture which comes from the volcanic soil; with layered complexity and a touch of spiciness from partial oak ageing. Intense concentrated fruit and structured minerality through to the long finish.

Food Matching

A beautiful accompaniment to roast pork. Chicken as well.

Technical Details

Varieties:

Furmint 50%

Hárslevelű 50%

ABV: 12%

Closure: Glass Closure

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: Zemplén oak, 300 litres

% wine oaked: 50

% new oak: None