



Product code: 1483

Mád, Nyulászó, Tokaji, 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

The Nyulászó cru contains almost all types of volcanic rocks and clay minerals of the South- Zemplén Mountains, primarily zeolite. The Nyulászó selection is driven by intense fruitiness of the varieties complemented by fine minerality, with gentle, layered acidity and a touch of oak.

Winemaking

Hand-selected, healthy, perfectly ripe grapes, without Botrytis are fermented and aged in Zempléni (Hungarian) oak for 10 months.

Tasting Note

A single vineyard selected dry white wine. Elegant medium bodied white wine made the from Hárslevelű variety. Expressing both the varietal floral and fruity character with great minerality. It has complex structure, a long finish and good ageing potential.

Food Matching

Roast Pork

Technical Details

Varieties:

Hárslevelű 55%

Furmint 45%

ABV: 13%

Closure: Glass Closure

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 10 Months

Type: Zempléni
(Hungarian)

% wine oaked: 100

% new oak: 50