

Product code: 4483

Mád, Aszú, Tokaji, Hungary (50cl.), 2013



Producer Profile

Mád Wine KFT is intent on putting Dry Furmint on the world map and in its collective glass.

Based in the village of Mád, in the heart of the Tokaji region, they toil the vineyards shaped by volcanic eruptions millions of years ago. World famous for the exquisite sweet wine that is produced here, they know that this volcanic terroir is the key to proving that their dry wines are just as good as the sweet ones. Creating wines with unique flavours somewhere between Loire Chenin and Chablis in style, that are refreshing with an underlying minerality that feels like it comes directly up from those ancient volcanic soils.

Viticulture

The fruit comes from several vineyards within the village of Mád, vines trained in a Middle cordon system.

Winemaking

The carefully selected Botrytized berries are soaked into the fermenting base wine. This limited Aszú wine has been aged for three years in 300l size oak barrels.

Tasting Note

Rich, concentrated botytised dessert wine produced only in the most exceptional of vintages. Huge complexity, with a fresh fruity character, touch of honey on the nose and refreshing acidity on the palate. Extremely long lasting finish.

Food Matching

The obvious choice is Foie Gras but a blue veigned cheese such as Roquefort or Stilton works well.

Technical Details

Varieties:

Furmint 50%

Harslevelu 30%

Sarga Muskotaly 20%

ABV: 9%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 50cl

Oak Treatment

Time: 3 years

Type: 300l Zempléni
(Hungarian)

% wine oaked: 100

% new oak: None