

# Mád, Aszú, Tokaj, Hungary (50cl.), 2013

## 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 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.



Product code: 4483

## Technical Details

### Varieties:

Furmint 50%

Hárslevelű 30%

Sárga Muskotály 20%



**ABV:** 9%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 50cl

### Oak Ageing

**Time:** 3 years

**Type:** 300l Zempléni  
(Hungarian)

**% wine oaked:** 100

**% new oak:** None

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