

Product code: 1012

Mád Dry Furmint, Tokaji, Hungary, 2017



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 village of Mád, the most prestigious in the region of Tokaji 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 viticulturists. 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.

Tasting Note

Want to be a bit different? Somewhere between Loire Chenin and Chablis in style, this refreshing white wine expressing both the varietal character of the Furmint variety and the typical minerality of the vineyards of Mád village. Well structured and well balanced, wonderfully elegant blend of apricot and peaches with a warming, ginger spice. Just off dry in style with great structure and minerality. Great!

Food Matching

Beautiful with Roast Pork

Technical Details

Varieties:

Furmint 100%

ABV: 11.5%

Closure: Glass Closure

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment