

MÁD TOKAJI LATE HARVEST, 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 Tokaj 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 viticulturalists. 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.

Winemaking

Modern temperature controlled fermentation in stainless steel tanks which allow the true character of the village to show in the wine in particular the unique minerality evident in the wines.

Tasting Note

Vivid and lively late harvest wine, the natural sugar concentration is balanced by refreshing acidity. Floral, fruity intense aromas, touch of minerality and fresh fruity lingering finish.

Food Matching

Perfect with cheese, pudding or just with a coffee!

Awards



Technical Details

Varieties:

Furmint 50%
Muscat Blanc á Petit
Grains 30%
Hárslevelű 20%

ABV: 12.5%

Closure: Glass Closure

Colour: White

Style: Still wine

Case Size: 6 x 37.5cl

Oak Treatment

No oak treatment