



Product code: 1483

ST TAMÁS, NYULÁSZÓ, TOKAJI, HUNGARY, 2018



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 Nyulászó cru is one of the warmest sites of Mád village with shallow clay on rhyolite bedrocks. The cracks of the volcanic rocks are filled with clay minerals especially zeolite, creating unique mineral character in the wine. Extremely low yield - less than 4 tons per hectare - create great concentration in both fruitiness and minerality.

Winemaking

Fermented and aged in Zempléni (Hungarian) oak for 10 months.

Tasting Note

Elegant medium bodied white wine made the from Hárslevelű variety. Expressing both the varietal floral and fruity character with great minerality.

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 Treatment

Time: 10 Months

Type: Zempléni
(Hungarian)

% wine oaked: 100

% new oak: 50