

Product code: 1013

ST TAMÁS, PERCZE DRY FURMINT, TOKAJI, HUNGARY, 2016



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

Percze is the smallest first class single vineyard of Mád village. The soil contains volcanic tuff and quartzite based on hard rhyolite. The cracks of the rock formations are filled with clay minerals, therefore the wines have layered and strong acidity.

Winemaking

Fermented and aged in new 300l and second filled 500 l Zempléni (Hungarian) oak. Bottled after 10 months barrel ageing.

Tasting Note

Elegant and vibrant medium to full bodied white wine harvested from first class single vineyard Percze. The tasting notes are driven by volcanic minerality, and fruitiness of stone fruits, with citrusy notes. Long, lingering finish. A slightly honeyed nose gives way to a powerful palate combining fresh white fruits, orange peel, enlivening acidity supported by a moreish underlying minerality.

Food Matching

Roast Pork with fennel.

Technical Details

Varieties:

Furmint 100%

ABV: 11%

Closure: Glass Closure

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 10 Months

Type: Hungarian
Zempléni

% wine oaked: 100

% new oak: 30