



Mád, Aszú, Tokaj, Hungary (50cl.), '2013`

Product code: `4483

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.

TASTINGNOTE

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.



TECHNICAL DETAILS

Varieties:

Furmint 50%,
Hárslevelű 30%,
Sárga Muskotály 20%

Vegetarian
Vegan

Features

ABV: 9%

Closure: Natural cork

Colour: White

Oak Ageing

Time: 3 Years

Type: 300l Zempléni
(Hungarian)

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 50cl

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