

# MAD WINE

## ASZÚ NYULÁSZÓ Grand Cru 2017



<b>Vintage:</b>	2017
<b>Vintage evaluation:</b>	One of the best vintages recently. Very good weather throughout the ripening season. The harvest was ideal for both dry and sweet Botrytised wines.
<b>Description:</b>	Grand Cru selection. Unique, noble Botrytized sweet wine with perfect proportions, great concentration and everlasting finish. „This is exquisite with lots of silky-smooth texture and a gorgeously elegant acidity structure. Massively complex flavours of maple, crème caramel, maracuja, papaya, pineapple, and quince. Soft and gentle on the palate, with a rounded and elegant finish.” – Tasting notes by DWWA Committee
<b>Variety:</b>	Furmint, Hárslevelű
<b>Place of origin:</b>	Mád, Nyulászó Grand Cru
<b>Method of cultivation:</b>	Middle cordon
<b>Harvest time:</b>	October, November
<b>Vinification:</b>	The first class aszú berries were soaked into the fermenting base wine. Fermented and aged in 300l Zempléni oak barrels. Bottled after 36 months barrel ageing.
<b>Alcohol content:</b>	9 % V/V
<b>Acidity:</b>	7,9 g/l
<b>Residual sugar:</b>	294,3 g/l
<b>Award:</b>	Decanter World Wine Awards – 96 points – Gold