

MAD WINE

MAD MÉTHODE TRADITIONNELLE



Vintage:	2016
Style:	Brut Nature, Zero Dosage
Characteristics:	Méthode Traditionnelle Brut Nature Furmint sparkling wine which expresses both the characters of the volcanic growing area and the fine ageing aromas associated with the traditional sparkling wine making method. It shows layered acidity and the notes created by ageing in fine lees are in perfect harmony with the citrus and white flower driven character. Complex structure, great harmony and long, lingering finish. A sparkling wine with great ageing potential. This Furmint sparkling wine represents elegance on the grand scale.
Variety:	Furmint
Place of origin:	Tokaj wine region
Vineyard:	Blend of several vineyards of the village
Method of cultivation:	Middle cordon
Harvest time:	September
Vinification:	Alcoholic fermentation in steel tanks at low temperatures. This sparkling wine spent 24 months on fine lees in the bottle before disgorgement.
Alcohol content:	12 % V/V
Acidity:	7,1 g/l
Residual sugar:	1 g/l