

FURMINT 2023

Furmint is the true storyteller of the Tokaj vineyards: it knows everything, and it always reveals a new facet of itself.

In this wine, the variety's usual seriousness speaks in a more elegant, fruit-forward tone, yet the depth of Tokaj and the pure strength of Mád's minerality still shine through.

Green apple, white-fleshed fruit and ripe citrus meet a delicate saltiness, while the palate is long and refined — as if the finish continued the story in its own quiet way. The oak brings only a whisper of aroma and flavor, gently framing Furmint's natural complexity.

Playful and serious at once, fresh yet profound — as versatile as the Tokaj landscape itself.



TECHNICAL DATA

- Dryness/style: dry
- Packaging: 750 ml
- Residual sugar content: 5.4 g/l
- Alcohol content: 13 %
- Acid content: 5,7 g/l
- Winemaking: after hand harvesting in small crates, immediate processing, fermentation in steel tanks, and aging in oak barrels
- Bottling date: Marc 2024
- Market launch date: December 2025

VITOLOGICAL DATA

- Grape variety: Furmint
- Production area: Tokaj Wine Region
- Plantation age: 35-40 years
- Cultivation method: medium height cordon
- Harvest date: September 2023