Kardos Dry Furmint, Mád 2022

KAR0102022

Kardos Vineyards Estate

— Tokaj, Hungary

Complex and elegant, this is a real winner that would be perfectly at home on any wine list.

Production

From 20 year old vines grown in the south facing Arany Sajgó vineyard on volcanic white zeolite soil. Grapes are manually harvested and fast crushing and destemming takes place within hours of harvesting. Grapes are gently pressed in a pneumatic press, controlled fermentation takes place in stainless steel tanks where natural Tokaji yeast is added. Wine is aged in stainless stell tanks for three months with battonage once a week.

Tasting note

Pale gold in colour with green flecks and ripe, lime nose. The palate is dry and bright with some stony minerality to complement the pear and lime notes.

Food Match

Perfect as an apertif, or try with seafood linguine, salads and cheese.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Mád

Grape Varieties:
Furmint 100%

Suitable for:
Vegan

Bottle Barcode:
5999886899974