Kardos Supreme Furmint, Mád 2022

KAR0012022

Kardos Vineyards Estate

— Tokaj, Hungary

A high quality Furmint, blended with Harslevlu made in an oxidative style offering great depth and complexity.

2019 Vintage

Decanter World Wine Awards Bronze 2023

Production

Careful canopy work during the growing season ensured fully ripened, high quality Furmint grapes to be selected from the unique Padihegy vineyard in Rátka. These were barrel fermented with wild yeast and then spent a further 6 months in barrel before bottling.

Tasting note

On the nose the wine shows herbal notes of fresh oregano, and spiced nectarine. The palate is textural with a bombshell of flavours which include nectarine, fresh herbs and freshly buttered toast. This complemented by searing acidity and a long, concentrated finish.

Food Match

Salmon cured with beetroot with fiery horseradish, creamy fish dishes, freshly grilled Perch or Trout.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Mád

Winemaker:
Francesca Giuggioli

Grape Varieties:
Furmint 85%, Hárslevelü 15%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
709067207031