



SZENT TAMÁS

VINEYARDS & WINERY

MÁD



SWEET BY TOKAJ

Vintage:	2016
Vintage evaluation:	In 2016 we had higher than average precipitation and cooler weather during the ripening period. The Botrytis development started early – in August – therefore we took special care for bunch selection for dry wines. The dry wines show lighter alcohol, fresh acidity and elegant style. We experienced rainy weather in November, therefore we decided to harvest full bunches and made szamorodni and late harvest wines and in this year we did not produce any Aszú wines.
Variety:	50% Furmint, 20% Hárslevelű, 30% Sárgamuskotály
Place of origin:	Mád
Vineyard:	blend of several vineyards in Mád village
Yield:	3 t/ha
Method of cultivation:	Middle cordon
Harvest time:	November
Vinification:	Alcoholic fermentation in steel tanks at low temperatures. The wine gets no barrel aging, it is freshly bottled.
Alcohol content:	11,5 % V/V
Acidity:	8,4 g/l
Residual sugar:	113,7 g/l

