



SZENT TAMÁS

SZŐLŐBIRTOK & PINCÉSZET

MÁD

SZAMORODNI



Vintage:	2013 One of the best vintages recently. Very good weather throughout the ripening season. The harvest was ideal for both dry and sweet Botrytised wines.
Variety:	Furmint 50%; Sárgamuskotály 30%; Hárslevelű 20%
Place of origin:	Mád
Vineyard:	blend of several vineyards in Mád village
Yield:	1 t/ha
Method of cultivation:	Middle cordon
Harvest time:	November
Vinification:	Heavily Botrytised bunches are harvested in November with high sugar content accompanied by significant acidity. The healthy, shrivelled and Botrytised Furmint berries were picked and vinified together. Fermented and aged in 400l Zempléni oak. Bottled after 12 months barrel ageing.
Alcohol content:	12,5 % V/V
Acidity:	6,5 g/l
Residual sugar:	161,7 g/l
Sugar free extract:	42,4 g/l



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