

ROYAL TOKAJI 2012 MÁD CUVÉE

Varietal Composition:	Furmint, Muscat, Hárslevelü
Bottled:	June 6, 2012
Alcohol:	11.5%
Total Acidity:	5.5g/L
Residual Sugar:	111g/L

Were we “mad” to invest in Mád? Absolutely not! Mád is a beautiful town located in the heart of Hungary’s finest wine region where noble wine producers have gathered to conduct business and merry-making for centuries. And Mád Cuvée is a luscious wine with honey-like flavors that can only be made in a place called Mád.

THE 2012 VINTAGE

The year started with a cold, dry winter, especially in late January and early February. Although lows of minus 17 degrees Celsius (1.5 degrees Fahrenheit) were recorded, these temperatures were not sustained for any period of time and the vines were not affected.

A serious drought at the beginning of the year was followed by three times the normal rainfall from late May to late June, coinciding with flowering and leading to a far-from-perfect fruit set. June and July were very hot with plenty of rain; the high temperatures continued into August, but with very little rain.

September started with promising conditions for the development of botrytis, however, the rain was followed by warm nights and dead calm the second half of the month into October. A large proportion of the grapes we had hoped to develop into a good aszú harvest were lost on the vine. Fortunately, we were able to harvest good-quality aszú berries prior to this, and these form part of the blend of this Late Harvest wine.

TASTING NOTES

The 2012 Mád Cuvée is a pale gold color that is reminiscent of dried bales of golden hay. The nose is rich and ethereal, with a hint of quince, pear and gingerbread spices and an occasional mint flash. The richness of the nose and palate coupled with a seam of elegant acidity provide a perfect balance with a long finish.



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