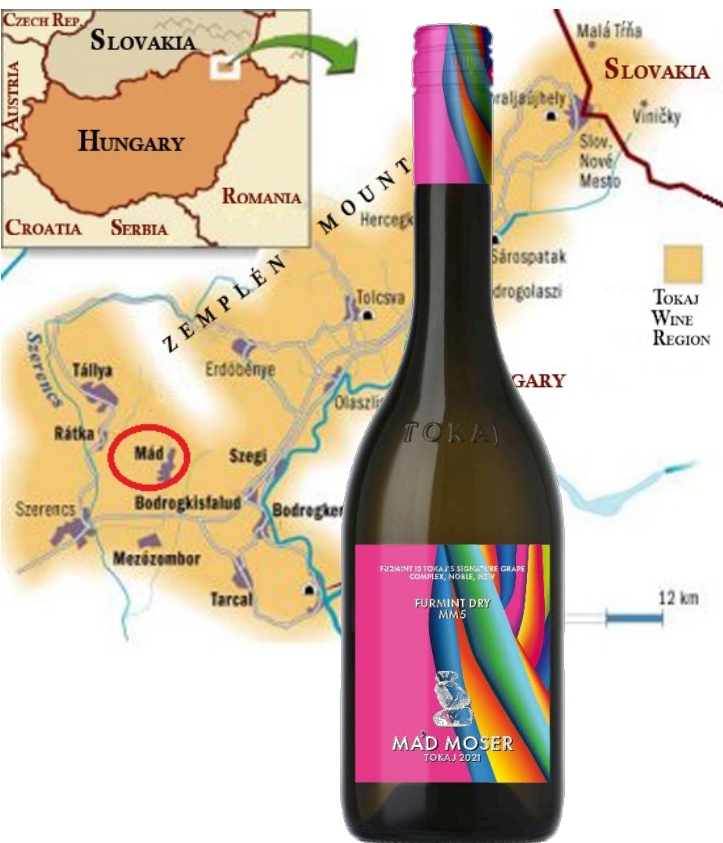


# FACTSHEET MA'D MOSER MM5



**Region:** Tokaj Hungary



**Annual production of MA'D MOSER MMF5 :** 50.000 bottles



**Varietal:** Furmint



**Winemaker:** Gabor Urban – the winemaker of Mad Wine and Lenz with Rita create the new style of Furmint and blend MA'D MOSER together.

**FOUNDATION:** In 2022 by Lenz Moser whose Family is 15 generations in wine in Austria & Rita Takaro DipWSET, first generation wine professional.

**VINEYARD:** The MM5 Furmint is sourced from the vineyards of Mad Wine around the village Mád.

**NOTE:** MA'D MOSER is a new wine from the Tokaj region, by the partners Mad Wine, Lenz Moser and Rita Takaro. The goal is to bring an exiting new interpretation of dry Furmint from one of the world's great – yet forgotten – wine regions to the national and international markets. This dry Furmint represents freshness, great complexity and structure with unique individual character.

**SOIL:** volcanic rocks and clay minerals of the South-Zemplén Mountains, primarily zolite, riolit.

**VINIFICATION:** destemmed, fermentation in stainless steel tanks, with yeast contact until bottling

**Barrique:** “the spice”, in 300 L Hungarian new oak barrel (10%)

**Colour:** bright light–yellow

Alcohol: 14% | Acidity: 7,2 g/l  
Residual Sugar: 4,7 g/l | pH: 3,1

**DESCRIPTION:** This zesty dry Furmint leads the way with aromas of citrus fruits, jasmine and freshly cut pineapple. It has delightful flavors of apple, peach and quince with a nice amount of heft on the palate. There's a great deal of minerality and the finish is creamy at the same time. It is well balanced and has a crisp, clean long finish.

This wine plays nice with seafood, shellfish, raw oysters, sushi, spicy foods, chicken and most vegetables.

Dry furmints were almost unknown only a decade ago, but are now increasingly appearing on lists of fashionable wines among wine writers and restaurant buyers.