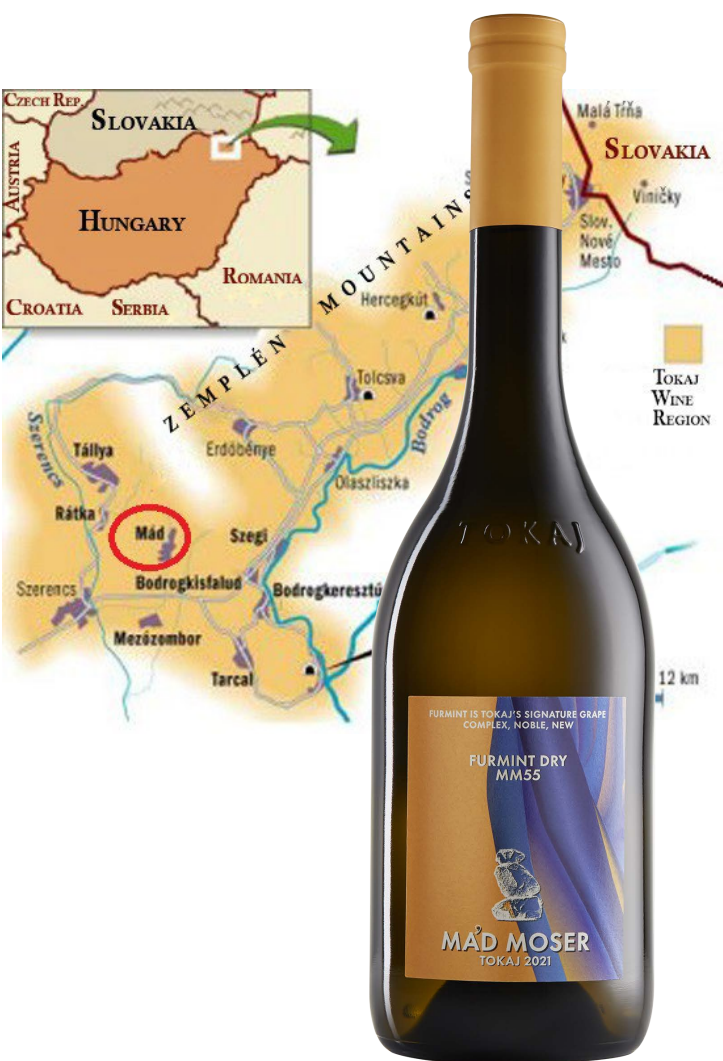


FACTSHEET

MA'D MOSER MM55

TOKAJ FURMINT 2021



Region: Tokaj Hungary



Annual production of MA'D MOSER MM55:

4.500 bottles



Varietal: Furmint



Winemaker: Gabor Urban – the winemaker of Mad Wine alongside Lenz and Rita create the new style of Furmint and blend MA'D MOSER MM55 as a team.

FOUNDATION: Started in 2022 by Lenz Moser whose Family is 15 generations in the Austrian wine industry & Rita Takaro DipWSET, first generation wine professional.

VINEYARD: The MM55 Furmint is sourced from the vineyards of Mad Wine around the village Mád. We took the very best of Nyulászó for the nutty and fruit driven flavor profile, St. Tamás is the backbone with its minerality, even saltiness is felt pleasantly and Király generates the bridge between the 2 other sites, building a true “arc of suspense”.

NOTE: MA'D MOSER is a new wine from the Tokaj region. The team behind this wine is a classic 4 leaf shamrock, Rita & Lenz, Karoly & genius Gabor (Mad Wine Winery). Common purpose is to create a new type of furmint which puts Tokaj on the global wine map also as an iconic player in the non-sweet category – on par with the best of Burgundy, California Chardonnay, New Zealand Sauvignon Blanc, German Rieslings and Austrian Grüners. This wine is aiming at the iconic world of whites from around the world.

SOIL: Volcanic rocks and clay minerals of the South- Zemplén Mountains, primarily zeolite, rhyolit.

VINIFICATION: 100% fermented and aged for 8 months in 300 L Hungarian oak barrel (70% new oak)

Alcohol: 14% | Acidity: 6,5g/l Residual Sugar: 6,5 g/l | pH: 3,1

DESCRIPTION: Harmony, complexity in a very fresh and youthful form. This is going to stay this way for a while before the wines will turn beautifully into something even greater – representing the style, and quality over the years. Yes, a hedonistic approach is what we want to show – yet something people with no knowledge of Tokaj dry, furmint will be able to enjoy from the first sniff, sip, bottle. Furmint loves aging in wood so we take the 300 L barrels from Hungarian coopers with various shades. The staves-lignin seems to temper the vivid acidity of Furmint nicely in embedding it in the considerable minerality and extract. All very fruit driven, luscious and in the end “quaffable” – which one should not say about a wine of this class, however, we want a wine to drink!