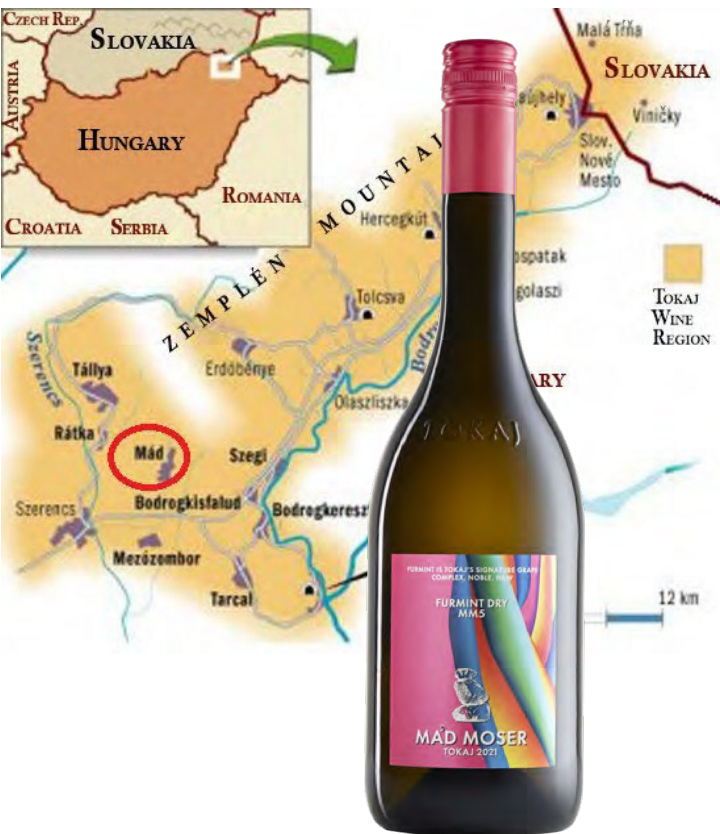


FACTSHEET

MA'D MOSER MM5 TOKAJI FURMINT 2021



Region: Tokaj Hungary



Annual production of MA'D MOSER MM5 : 30.000 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.

MA'D MOSER MM5 TOKAJ DRY FURMINT 2021

REVIEWS

MAD & MONOPOLET (DENMARK) – 94 PTS

"Furmint is the grape that is probably best known from the legendary dessert wine Tokaji from Hungary. In this version, however, it is dry and not sweet. On the nose, it has deep notes of currants, gooseberries, pears, grapefruit, hazelnuts and vanilla – it's as if there are some sweet notes hiding behind the fruits, which are only hinted at in the background – very interesting! In the mouth it's dry, but definitely has an inviting fruit sweetness too – incredibly delicious and all its own. This is a white wine for those who like to be surprised and challenged."

FALSTAFF – 93 PTS

"Helles Gelbrün, silberfarbene Reflexe. Feine Kräuterwürze, etwas nach Guaven, ein Hauch von Riglotten, zart nach weißem Apfel, tabakiger Touch. Saftig, gute Komplexität, elegant, facettenreiche Säurestruktur, mineralisch, weiße Tropenfrucht, etwas nach Zitrus im Abgang, bleibt gut haften, vielseitiger Speisenbegleiter."

"Light yellow-brown, silver reflections. Fine herbal spiciness, a little bit of guava, a hint of ringtails, delicate white apple, tobacco touch. Juicy, good complexity, elegant, multi-faceted acid structure, mineral, white tropical fruit, a little citrus on the finish, sticks well, versatile food companion."

SYLVIA WU – DECANTER.COM – 92 PTS

"White peach, citrus blossom and nectarine on the nose. Fresh and vibrant on the palate with flinty green apple acidity and youthful stone fruit, grapefruit peel, plus a pinch of charming white pepper. Harmonious and long, with some acacia depth on the clean finish. The wine only uses a touch of barrique (10% Hungarian oak) to round up the texture, with an intention to avoid yellow fruit characters and retain the elegance."

JAMES SUCKLING – JAMESSUCKLING.COM – 92 PTS

"Extremely fresh nose of yellow apple, sliced pear and apple blossom. Ripe and generous, but also extremely refreshing, with focused juiciness that makes this modern dry furmint very easy to enjoy. Long finish with serious power, lemon-zest freshness and a whiff of smoky minerality. Drink or hold."

HIGHLIGHTS OF Meiningers Weinwelt (05/2022) – 90 PTS

"Coolest Tokaj-Projekt von Lenz Moser und Rita Takaro. Der Wein kommt mit pfeffriger Würze, Noten von Apfel und Quitte sowie leicht muskatiger Herbheit daher; am Gaumen fruchtbetont mit gelber Würze, weißen Blüten und erfrischender Säure. Super-verspielt."

"Coolest Tokaj project by Lenz Moser and Rita Takaro. The wine comes with peppery spice, notes of apple and quince as well as slightly nutmeggy astringency; on the palate, fruit-driven with yellow spice, white flowers and pleasing acidity. Super-playful."

