



MA'D Moser MM5 Furmint Dry, Tokaj, Hungary, 2021

Producer Profile

Robert Mondavi said 'a vision always comes first'....

... and in 2022, the vision became reality with the collaboration between Lenz Moser, Rita Takaro, Karoly Kovas, the owner of the famed Mad Wines in Hungary and winemaker Gabor Urban, to re-invent dry Furmint from Tokaj under the Mád Moser project. Their goal is to bring an exciting new interpretation of dry Furmint from one of the great, yet forgotten wine regions to the world's attention. Their wines represent freshness, great complexity, and structure with unique individual character. Tokaj's importance dates back to the early 16th Century, when it became a symbol of distinction amongst the upper classes and aristocracy in Europe. It was a luxury wine, associated with nobility but communism put an end to this. With its collapse in Hungary in 1989 local enthusiasm, a focus on quality focus, and plenty of foreign investment took hold in the Tokaj region, led by the likes of Vega Sicilia and Hugh Johnson, to restore its wines to their former glory – and to even vinify it to new heights! But today we look to a new era, led by Mád Moser to bring this 'new' grape to the world stage, and create a new attitude and category to the wine drinker ... igniting the spark, creating the buzz and permitting the quality of dry Furmint to have its own momentum.



Viticulture

The grapes were picked from the vineyards of the Mad Wine Winery, located around the village Mad. Soils are volcanic rocks and clay minerals from the South-Zemplén Mountains, primarily zolite and riolit.

Winemaking

Grapes are destemmed, with fermentation in stainless steel tanks, with lees contact until bottling.

Tasting Note

This zesty dry Furmint leads the way with aromas of citrus fruits, jasmine and freshly cut pineapple. It has delightful flavours 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. Well balanced with a crisp, clean long finish.

Food Matching

Perfect with seafood, shellfish, oysters, sushi, spicy foods, chicken and most vegetables.

Product code: 5124

Technical Details

Varieties:

Furmint 100%



ABV: 14%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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