

# MA'D Moser, MM55 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

Picked from the highly regarded PDO classified vineyards of Szent Tamás, Nyúlászó and Király, where soils are composed of volcanic rocks and clay minerals from the South-Zemplén Mountains, primarily zolite and riolit.

## Winemaking

Fermented and aged for 8 months in 300 L Hungarian oak barrel (70% new oak) with varying levels of toast, to enhance the wines complexity. With vanilla notes that temper the vivid acidity of Furmint and blends seamlessly with the considerable minerality and extract of this cuvee.

## Tasting Note

A wine with broad appeal, capturing harmony and complexity in a very fresh and youthful form. Winemaking takes a hedonistic approach to create an aspirational oaked Furmint to be enjoyed from the first sip. Fruit driven, luscious and pleasing on the palate ... this is a wine you will want to drink as well as savour!

Product code: 5126

## Food Matching

Incredible drinkability, this is wonderful with grilled lobster, pork belly and even Moroccan tagine.

### Technical Details

**Varieties:**

Furmint 100%



**ABV:** 14%

**Closure:** Glass Closure

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

**Time:** 8 Months

**Type:** Hungarian 300 Litre Oak

**% wine oaked:** 100

**% new oak:** 70

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