



# MA'D Moser MM555 Tokaji Aszú, 6 Puttonyos, Tokaj, Hungary, 2013

## 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.



Product code: 5311

## Viticulture

This very special release has been selected by the partners MA'D Moser and Grand Tokaj – convinced that from now on ( and for the next 100 years ) this wine will excite botrytised sweet wine aficionados around the world – this wine is all about love, pleasure, conviviality, yet also for contemplative moments. A special appreciation goes to the unique wine maker Karoly Ats, who created this wine in his first year at Grand Tokaj. The harvest comes from vineyards of Grand Tokaj, Szarvas, Petrács, Kővágó from Sept-Nov. 2013 - the careful selection and harvesting of ripe, botrytized grapes, primarily Furmint and Hárslevelű varieties. These grapes are left on the vine to develop noble rot, which concentrates their sugars and flavours.

## Winemaking

The term "6 puttonyos" indicates that six baskets of botrytized grapes are used per barrel of must. The berries are picked individually, one by one, and the number of baskets is a measure of the wine's sweetness. The selected grapes were gently crushed and added to a base wine (dry Furmint from the same vintage). The mixture macerates, allowing the dried, botrytized grapes to impart their flavours, sugars, and complexity to the base wine. The blended must underwent slow fermentation and then was aged in oak barrels for 24 months, in cellars with controlled humidity and temperature.

## Tasting Note

This wine exhibits a brilliant, deep golden hue with amber reflections, showcasing its maturity and richness. The aroma is captivating, offering a complex bouquet of dried apricots, honeyed citrus peel, orange blossom, and hints of exotic spices. There are also delicate notes of caramelized sugar and dried fruits like figs and raisins, contributing to its opulent and inviting scent. On the palate, this wonderful botrytised wine is a harmonious blend of luscious sweetness from the 208 g/l of residual sugar and vibrant acidity. The initial taste is dominated by ripe apricots and honey, which is beautifully balanced by the wine's acidity, preventing it from becoming cloying. Layers of flavours unfold, including candied orange peel, marmalade, and subtle hints of vanilla and baking spices. The wine's texture is luxurious and velvety, with a long and persistent finish that leaves a lingering impression of honeyed sweetness and nuanced fruitiness.

## Food Matching

This luscious wine compliments blue cheese and the sweetest of desserts beautifully!

## Technical Details

### Varieties:

A blend of Furmint, Hárslevelű and Sárgamuskotály  
(Yellow Muscat) 100%



**ABV:** 9.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 50cl

### Oak Ageing

**Time:** 24 Months

**Type:** 500l, Zemplen  
(Hungarian) oak.

**% wine oaked:** 100

**% new oak:** None

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