



DÁN · HEMINGWAY · PATAKI
TOKAJ · HUNGARY



Winemaking: natural wines with no interference

Barrels: Saury, Seguin Moreau, Tonnelliere Rousseau, Chassin, Remond, Dargaud-Jeagle and Stockinger, ranging from 228 to 1000 liters.

Terroir: Báthori is a relatively small terroir with cca. 12 hectares total. We own and cultivate 4 of but only harvest from 2 hectares.

Grapes: cordon trained plot on top of the hill with over 90% of furmint and 10 % hárslevelű, the rootstock being 45 years old.

Color and notes: fine straw hue. White peach, fresh pear and quince - along with a light hint of herbs, chamomille, acacia and linden flower.

Temperature: 8-10 Celsius or 46-50 Fahrenheit. Pairs well with fish, seafood, vegetarian dishes and small game.

Alcohol: 12.5 %

Bottles made: cca 2000

Consume: 2022-2032

FACTSHEET

MA'D MOSER MM5



Region: Tokaj Hungary



Annual production of MA'D MOSER MM5 : 50.000 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 exciting 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.

NEUMEISTER

„Spicy, complex nose; Szechuan pepper, capers, white currant; a bit of incense, ripe yellow pepper and mint. Profound and gripping palate with coriander seeds, physalis and matcha. Powerful, yet elegant with a long lingering finish.“

Ried KLAUSEN 1STK 2020

SAUVIGNON BLANC – Vulkanland Steiermark ^{DAC}

Klausen is a steep **hill** with a rise up to 65%, facing east and south-east. The vines are 15 – 30 years old.

Highly calcareous, sedimentary **soil** from the Tertiary with alluvial gravel (granite, gneiss, schist, quartz) and sandstone.

Harvest on 6th of October 2020
Skin contact 18 hours, spontaneous fermentation in big old oak barrels and maturation on the fine yeast (sur lie) for 18 months.

13,0 %vol alcohol
5,9 g/l acidity
1,0 g/l residual sugar, dry

Available from May 2022
Best to drink from 2022 bis 2032

Recommended to seafood, lobster, mussels, crab cakes, fish stews, vegetables, poached fish and poultry.

6x 0,75l, 3x 1,5l, natural cork
EAN bottle 9120013397056
EAN case 9120013396509

AT-BIO-402
Landwirtschaft Österreich



Guarantee of origin:
Vulkanland Steiermark

We guarantee the Styrian origin of our wines and exclusively process organic certified grapes in our cellar from vineyards in and around Straden.

Steep vineyards and
challenging sites

We cultivate very steep, challenging vineyards at optimum altitudes and with perfect exposures, thus contributing to the conservation of a centuries-old cultural landscape.

Handcrafted and organic wines

We place special emphasis on viticulture close to nature, the sustainable cultivation of our soils and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers. We compost, grow diverse cover crops and practice agriculture encouraging beneficial insects. Reduced yields, careful manual working and harvesting exclusively by hand into small boxes are crucial to us. While striving to deliver superior quality, we are assisted by experienced employees that form an essential part of our winemaking family. Since 2013 we are farming our vineyards certified organic.

Best wine quality

We place high demands on wine culture and manage an area under vine that allows us to uncompromisingly pick and process the best qualities every year. In the cellar, we guarantee to carefully and individually age our superior-quality wines that reflect their origin and our personal philosophy by authenticity and character.



WINKLER-HERMADEN

Sauvignon blanc Ried Klöcher Hochwarth 2018



The label design features the Winkler-Hermaden crest at the top. Below it, the brand name 'WINKLER-HERMADEN' is written in a large, bold, serif font. Underneath, 'Ried Klöcher Hochwarth' and 'Sauvignon blanc' are printed in a smaller, sans-serif font. A paragraph of German text describes the volcanic soil and the winemaking process. At the bottom of the label, there is an illustration of a castle on a hill. To the right of the label, vertical text reads 'Ernte 2018 Vulkanland Steiermark DAC'. Further right, smaller text mentions 'Ausg. 402 Österreichische Landwirtschaft' and 'Cutsabfüllung Weingut Winkler-Hermaden Kapfenstein 106, 8353 Kapfenstein, Österreich Österreichischer Qualitätswein | N15181/20 Für Veganer geeignet | trocken | enthält Sulfite'. At the bottom right of the label area, it says '750 ml 13,5% vol' and includes a barcode with the number '9 008098 402189'.



Grape variety(s): Sauvignon blanc

Quality grade: Quality wine / white / Still wine

Wine-growing region: Vulkanland Steiermark

Ried: Klöcher Hochwarth

Soil: Lime-free volcanic weathered soil.

„Red earth“ with partial tertiary admixture sediments. Clay to loamy clay.

Analysis state test number: N 15181/20

Alc.: 13,9 %vol., **acidity:** 5,0 g/l, **residual sugar:** 1,1 g/l

Vinification: Steeltank

dry / organic / suitable for vegans

Harvest: 13.09.2018

Box dimension l*w*h: 310 x 245 x 165 mm

Bottles per box: 6 x 0,75 l

Weight per box: 8 kg



AT-BIO-402

Description:

Pronounced passionfruit-gooseberry aromas with hints of lovage and chamomile, harmonious play of iron-borne minerality, firm acidity and an athletic body with a long warm finish.

Optimal drinking maturity: 2021 – 2029

Drinking temperature: 10 - 12 °C

Food recommendation:

Fish, pasta dishes, seafood, oysters

Bottling: 18.03.2021

Available from: 01.09.2021

Closure: glass - Vinolok

Number of bottles: 2.600

Article number: 402

EAN Bottle: 9008098 402189

EAN Box: 9008098 412188

Boxes per layer: 12

Boxes per pallet: 96

Bottles per pallet: 576

Soil: On the east side of the Sulzbach rise the foothills of the Stradner Kogel, which extends over the Stradener Rosenberg to the Neusetzberg. Only the upper ridge of the Neusetzberg protruded from the primeval sea. The basalt and basalt gravel layer is rather thin here. The best vineyards on the Neusetzberg are located in the middle of the slope - just below the former sea level. Here you can find limestone like on the Rosenberg under a 2 to 3 meter deep layer of red clay.

Altitude: 334 m - 390 m **Orientation:** West **Gradient:** up to 30%

Vinification: 12 months in small and 6 months in big wooden barrels

Colour: bright green-gold

Nose: Clove, Anise and pineapple

Palate: The Neusetzberg captivates with the opulence of the volcanic red clay and the elegance of the limestone slumbering underground. First full and round on the palate with strong but well-balanced acidity, at the end lean and mineral, long finish, persistent strong spiciness.

Foodpairing: Wollschweinbeinschinken, Wollschweinsteak, gegrillter Seeteufel, Shakshuka mit Feta

Serving Temperature: 10 - 14°C

Potential: 10 - 15 Jahre

Total Acidity: 7,3 g/l

Residual Sugar: trocken, 1,5 g/l

Alcohol: 13,0 %vol

Closure: Cork - Diam
Diam is the only cork that shows perfect homogeneity over all bottles and incomparable sensory neutrality at the same time

The Vintage 2019:

Looking back, the 2019 vintage was an ideal one. The too mild winter and the early budding were offset by a rainy and cold period in April, the warm and dry summer was mitigated by a few cool days at the beginning of September. The main harvest took place in ideal weather conditions from mid-September to early October. The physiological ripeness and the cool September resulted in wines with distinctive varietal characteristics, high extract, full-bodied and elegant.



F I S C H E R
weingut

Estate description:

We are a small organic wine estate under development in volcanic part of Styria, dedicated to the craft of wine.

Through organic farming, careful manual work in the vineyard and a lot of time and patience in the cellar, our wines become messengers of our philosophy.

We stand for wines that are characterised by origin, created through craftsmanship and passion.

We do not yet live from wine, but already for it.

***Ried Stradenberg
old vines 2019***



variety: *Weißburgunder (65%); Welschriesling (30%) and Grauburgunder (5%)*

NATIVE soil: *volcanic part of Styria, St. Anna am Aigen*

native SOIL: *from volcanic weathering material,
loam/brown earth with basalt stone*

sea level: *420 m – 480 m*

handpicked on *19th of September 2019*

path to wine: *The wine was fermented spontaneously in a large 1500 l oak barrel and aged on its lees for 18 months. Unfined and unfiltered, bottled in May 2021.*

optimal drinking maturity: *2023-2029*

alcohol content: *13,5 vol%* ***residual sugar:*** *2,6g/l* ***acidity:*** *5,2g/l*

CARA

FINE & BURGUNDY. STONEFRUIT IN STRAW. HERBAL MEADOW.
YEASTY WITH CRISPY TEXTURE: DRY & **BACKBONE**



colour sense: *GREEN YELLOW* - LEMON YELLOW



VINTAGE	2019
VINE VARIETY	65% Bronner, 25% Sauvignier Gris, 10% Pinot Blanc
WEINBAUGEBIET	Vulkanland Steiermark
WINE GROWING REGION	Steirisches Vulkanland sandy, loamy soils, small layer of gravel as underground, deposit of weathered material as well as both place specific different volcanic influences.
VINEYARDS	Alte Riede, Eichholz & Steinriede
SOIL CONDITION	Loamy silt, weak gravelly, humous
AGE OF VINES	4-20 years
VALUES	Alc: 12,5%vol. :: SRE: 5,4 g/l :: RZ: 1,6 g/l :: KMW 19,0°
FERMENTATION CONTROL	spontaneous fermentation & malolactic in 2500lt wooden barrel
MATURATION & STORAGE	2500lt wooden barrel & stainless, air symbiosis and on full yeast for 12 month, remaining months until bottling (KW 28/19) on fine yeast, without added sulfur - without filtration
DRINKING ENJOYMENT	11°C and also more
AGING POTENTIAL	under ideal storage conditions until 2030
FOOD RECOMMENDATION	„Burgundy character“ with flow convenient with burgundy desires, moods & dishes Fried trout with citron fennel, starters, Aperitif & Refresher

