



The Daily Drinker

2018 Mustoasa de Maderat, Balla Geza

ref. BALL180 APR19

Wine Variety: Maderat is a village in the west of Romania near the Hungarian border and it is thought that this grape, Mustoasa de Maderat, originates here. This is a warm region more commonly associated with red wine production, but the natural acidity of Mustoasa makes it ideal for the prevailing climate.

Wine Region: This is western Romania - Transylvania to be precise - and the wine producing region of Minis, not far from the Hungarian border. Viticulture probably began in Romania when Greeks settled the Black Sea coast in the 7th century BC.







Wine Producer: Balla Geza started wine production in 1999 in an effort to re-establish wine production in a region once famous for its viticulture. They work some 120 hectares of vineyards here, 80% of which are red and mostly planted with local varieties such as Feteasca Regala, Furmint, Kadarka, Blaufrankish, Feteasca Neagra and of course Mustoasa de Maderat.

Single Bottle **£9.00**

member price: £8.10

Six Bottle Case **£54.00**

member price: £48.60

 Style: Dry White - light	 Grape Variety: Mustoasa de Maderat	 Producer: Balla Geza	 Serving Temperature: 9°C
 Alcohol Content: 13%	 Country: Romania	 Appellation: <i>not specified</i>	 Drink By: 2020
 Bottle Size: 75cl	 Region: Minis	 Colour: Still White	 Food: Aperitif Canapés Cheese Fish Salads

Tasting Notes:

Fairly boldly coloured for its age: a pronounced gold. In fact the colour is the first unusual thing about this wine and I am having trouble describing it. But there is a little CO2 hanging about the surface after pouring. And the nose is a real powerhouse containing rich, deep aromatics. I pick up the sweetest russet apples and their skins, as well as dried apple slices and pronounced spice. There are spring flowers held within and a salient grapiness to the whole effect. The palate is a rich and dense thing of real presence. This is too warm for this wine and I will enjoy another glass later when chilled down to fridge cold. Spice reappears in spades, plus exotic grapy fruit; apricots and oranges. Then the spice drives to the finish, becomes drier, adding a touch of refreshing bitterness. Lots of structure here; even a touch of tannin. This is a wonderful, quite powerfully dense and unusual wine, very long in the mouth, finally granular with a mineral – almost ashen – ending.

#3wordtastingnote: floral, aromatic, spice

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