

2022

Nr. 21 - Furmint

Landwein, Wineland

Vineyard

Sankt Margarethen - Leithakalk -
gentle pruning - organic compost

Cellar

Hand-picked - spontaneous
fermentation in stainless steel -
5% whole bunches were co-
fermented - no BSA - aged on the
lees for 95 days - matured for 5
months in a clay amphora -
unfiltered

Tasting Note

White flowers - herbal spice -
firm on the palate - pear and
green apple - fine tannin structure
- underlaid with salty minerality

Food Pairing

White meat - fried fish - summer
salads



Varietal
Furmint

Flavor
dry

Alcohol
11 %

Residual Sugar
1 g/l

Acid
7.2 g/l

Drinking Temperature
10 - 12 °C

Optimum Drinking Year
2023 - 2028

EAN
9003634115301

