

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
90036341 15301