

2023

St. Margarethen - Furmint

Bio-Qualitätswein, Burgenland



Vineyard

Leitha lime - organic farming -
soft pruning - organic compost

Cellar

Hand-picked - spontaneous
fermentation - used Leithaberg
tonneaux - 5 % whole bunches
were co-fermented - no BSA -
matured on the lees for 7 months

Tasting Note

White peach - tropical citrus
fruits - underpinned with salty
minerality - lively acidity

Food Pairing

Light meat - fried fish - summer
salads

Varietal
Furmint

Flavor
dry

Alcohol
12 %

Residual Sugar
1 g/l

Acid
6.6 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2023 - 2031

EAN
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