

Furmint vom Löss 2019

Origin:	Austria, Wagram
Quality grade:	Bio-Wein aus Österreich
Site:	Eisenhut
Site Type:	hilly land
Varietal:	Furmint 100 % 4 years
Geographical Orientation:	south
Sea Level:	300 - 310 m
Soil:	humus little loess medium iron conglomerate stones

Weather / Climate

Climate: continental

Cellar

Harvest:	handpicked middle/september
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Whole Grape Pressing:	yes
Fermentation:	spontaneous steel tank
Filter:	unfiltered
Maturing:	steel tank 10 month(s)
Time on the Full Yeast:	4 month(s)
Time on the Fine Yeast:	6 month(s)
Bottling:	screw cap beginning/july 2020 SO2 added: 10 mg

Data

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	1 g/l
Acid:	6.2 g/l
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	8 years
Optimum Drinking Year:	2020 - 2025

Wine Description



The Eisenhut is now also home to Furmint. Probably the most northerly planted Furmint in Austria. This variety needs special care as it is a true Diva. 2019 is the first vintage and it already shows the hot blooded hungarian origin.

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.