

# Furmint vom Hut 2022

Bio-Wein aus Österreich

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Eisenhut
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Furmint 100 %   6 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	300 - 310 m
<b>Soil:</b>	humus   little loess   medium iron conglomerate stones

## Cellar

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Whole Grape Pressing:</b>	yes
<b>Fermentation:</b>	spontaneous large wooden barrel
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   12 month(s) steel tank   6 month(s)
<b>Time on the Full Yeast:</b>	12 month(s)
<b>Time on the Fine Yeast:</b>	6 month(s)

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.1 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	8 years
<b>Optimum Drinking Year:</b>	2022 - 2027

## Wine Description



Furmint—still relatively unknown in our region but an ancient, deeply rooted Central European variety—has become our newest fascination. It is a grape with remarkable potential for the future: late-ripening, naturally resilient and exceptionally tolerant to heat. The name Vom Hut signals its origin from our top site, the Eisenhut. Aged in a new large wooden cask and bottled unfiltered, this Furmint reveals its full, distinctive personality. Expect pronounced acidity, impressive tension and a saline edge, accompanied by subtle pear that never dominates. The influence of the large wood is discreet, adding just a touch of spice. Compact and stable in its structure, with fine mineral depth, it remains crystal clear and precise all the way through its long, salty-fresh finish—a wine with significant ageing potential.