

Furmint vom Hut 2022

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

Cellar

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

Data

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