

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

Weather / Climate

Climate: continental

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)
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.1 g/l
Residual Sugar:	1 g/l
Certificates:	vegan, organic
Allergens:	sulfites
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.

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.