

2022

Nr. 21 - Furmint

Landwein, Wineland
Organic Farming



Terroir

Sankt Margarethen - Leithakalk -
gentle pruning - organic compost

Cellar

Hand-picked - spontaneous
fermentation in stainless steel -
5% whole bunches were co-
fermented - no BSA - aged on the
lees for 95 days - matured for 5
months in a clay amphora -
unfiltered

WINE: 21	
VINTAGE: 2022	
NUMBER: 0001/1020	
VARIETY	FURMINT
OENOLOGY	wild fermentation, 5% whole bunch, no malc
OENOLOGY 2	95 days sur lie, unfiltered
AGEING	5 months in clay Amphora
TOTAL ACIDITY	7.2 g/L
RES. SUGAR	1.0 g/L

Profile and Characteristics

White flowers - herbal spice - firm
on the palate - pear and green
apple - fine tannin structure -
underlaid with salty minerality

Varietal
Furmint

Flavor
dry

Alcohol
11 %

Residual Sugar
1 g/l

Acid
7.2 g/l

Drinking Temperature
10 - 12 °C

Optimum Drinking Year
2023 - 2028

