

2022 Nr. 21 - Furmint 2022

Landwein

Origin: Austria, Wineland

Quality grade: Landwein

Varietal: Furmint

Vineyard Site:

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

Data

Wine Type: white | dry

Alcohol: 11 %

Residual Sugar: 1 g/l

Acid: 7.2 g/l

Drinking 10 - 12 °C

Temperature:

Optimum Drinking 2023 - 2028

Year:

Product Codes

EAN: 9003634115301

Tasting Notes

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

Food Pairing

White meat - fried fish - summer salads



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