

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 SO <sub>2</sub>
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