

2023

# St. Margarethen - Furmint

Qualitätswein, Burgenland



## Vineyard

Leitha lime - organic farming -  
soft pruning - organic compost

## Cellar

Hand-picked - spontaneous  
fermentation - used Leithaberg  
tonneaux - 5 % whole bunches  
were co-fermented - no BSA -  
matured on the lees for 7 months

## Tasting Note

White peach - tropical citrus  
fruits - underpinned with salty  
minerality - lively acidity

## Food Pairing

Light meat - fried fish - summer  
salads

## Awards

A la Carte  
93

Vinous Media  
92

James Suckling  
92

Falstaff  
92

Decanter  
90 (Silver)

Varietal  
Furmint

Flavor  
dry

Alcohol  
12 %

Residual Sugar  
1 g/l

Acid  
6.6 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2023 - 2031

EAN  
9003634116957

