

2023

2023 St. Margarethen - Furmint - SOLD OUT 2023

Qualitätswein, Sankt Margarethen
Organic Farming

Terroir

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



Profile and Characteristics

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

Awards

A la Carte
93+

Falstaff
92

James Suckling
92

Vinous Media
92

Decanter
90 (Silver)

The Wine Enthusiast
90

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

