

2023 St. Margarethen - Furmint - SOLD OUT 2023

Qualitätswein

Origin: Austria, Sankt Margarethen

Quality grade: Qualitätswein

Varietal: Furmint

Vineyard Site:

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

Data

Wine Type: white | dry

Alcohol: 12 %

Residual Sugar: 1 g/l

Acid: 6.6 g/l

Certificates: organic

Drinking Temperature: 8 - 10 °C

Optimum Drinking Year: 2023 - 2031

Awards

A la Carte: 93+

Falstaff: 92

James Suckling: 92

Vinous Media: 92

Decanter: 90 (Silver)

The Wine Enthusiast: 90

Product Codes

EAN: 9003634116957

Tasting Notes

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

Food Pairing

Light meat - fried fish - summer salads

