

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