

2023

# St. Margarethen - Furmint

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