



RauSchnitt Weine

Freizeit Furmint 2023

Origin: Austria, Burgenland, Leithaberg, Rust
Site Type: hilly land
Varietal: Furmint | 18 years | single guyot
Geographical Orientation: south east
Sea Level: 160 - 181 m
Soil: loam
limestone from Leitha



Weather / Climate

Climate: pannonic

Vintage description:

The 2023 vintage was characterized by warmth and abundant rainfall. Temperatures remained above average throughout the year, yet without extreme heat peaks - the maximum reached around 34 °C. Heavy rain in spring, August, and late autumn helped to replenish Lake Neusiedl. Despite the warmth, the wet conditions slowed ripening, leading to a harvest from mid to late September. Even after picking, the weather stayed mild and rainy - a vintage combining ripeness with refreshing balance.

Cellar

Harvest: handpicked | September 16
Grape Sorting: manual
Sulfur Added: yes
Maceration: squashed | 2 hours | with stems: yes
Press: pneumatic
Fermentation: spontaneous
barrique | 225 L | new barrel | 3 week(s)
Filter: unfiltered
Maturing: barrique | 225 L | new barrel | 11 month(s)
Bottling: natural cork | Aug. 16, 2025 | 277 bottles
SO2 added: 20 mg
natural cork | Aug. 16, 2025 | 6 x 1.5 L
SO2 added: 20 mg

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	6.6 g/l
PH Value:	3.31
Residual Sugar:	< 1 g/l
Free Sulfur:	<= 10 mg
Allergens:	sulfites