



# Freizeit Furmint 2023

## RauSchnitt Weine

**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  
**Rainfall 2023:** 700 hours  
**Sunshine 2023:** 2000 hours

### 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

<b>Alcohol:</b>	12 %
<b>Acid:</b>	6.6 g/l
<b>PH Value:</b>	3.31
<b>Residual Sugar:</b>	< 1 g/l
<b>Free Sulfur:</b>	<= 10 mg
<b>Allergens:</b>	sulfites

## **Winery**

We are Michael Nittnaus and Mathias Rauscher, a East-West connection from Vorarlberg all the way to Burgenland. Because of our mutual passion for wine, we decided to start the RauSchnitt Weine project in 2019. It includes 4 vineyards, in total 0.6 hectares in Breitenbrunn and Purbach, Leithaberg, Burgenland. Syrah, Weißburgunder, and Grüner Veltliner grow on limestone and Blaufränkisch on schist. We started to farm the vineyards organically in 2019, but are not certified.