

2024

St. Margarethen - Furmint

Qualitätswein, Sankt Margarethen
Organic Farming



Terroir

Barren soils on limestone near the old quarry in the village of Sankt Margarethen. The vineyards are located at about 160m above sea level, and the soil here has a low water holding capacity. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

Cellar

The grape material is harvested by hand and undergoes a short maceration period. This is followed by spontaneous fermentation with 5% whole grapes in 500l wooden barrels made of Leithaberg oak. After malolactic fermentation, the wine is stored on the fine lees in the barrels for 8 months.

Profile and Characteristics

The wine presents with yellow fruits, grapefruit and a delicately waxy note. The wonderfully integrated acid structure underlines the varietal typicality. On the palate there are subtle notes of almond, and the creamy texture rounds off the wine. It goes particularly well with white meat, fried fish and summer salads.

Varietal
Furmint

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Acid
5.3 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2030

