

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