

weninger



## Furmint vom Kalk

How does Biodyn taste, how does natural wine taste? How does love for nature, for life and for wine taste? Like that, it tastes just like that! Elegance, beauty and, yes, avantgarde bundled in a bottle.

Consequence, meticulousness and perfect craftsmanship are the prerequisites for bringing such delicacies into the bottle.

2018 Furmint “vom Kalk” reminds me a lot of the dry Furmint from Somló. If I did not know better, I would say that this wine tastes like Hungary. A touch of cinnamon on the nose, floral of white flowers, fresh limes. Nothing exuberant, nothing bawling. Pure happiness on the palate, finely structured, salty, crisp acidity, precise and clear, like a mountain creek. Again subtle cinnamon notes, citrus potpourri. Grandiose wine. (*Risto Rieger*)



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<b>Vintage</b>	2023
<b>Variety</b>	Furmint
<b>Alcohol</b>	12%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Ritzing / Mittelburgenland
<b>Climate</b>	Pannonian with illyrian influences
<b>Soil</b>	chalky warm soil, southern aspect
<b>Age of vines</b>	23 years, crafted 7 years ago
<b>Altitude above sea level</b>	342 meter
<b>Cultivation method</b>	organic, biodynamic according to Demeter and Respekt, certified by Lacon AT-BIO-402
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	3500 vines / ha
<b>Crop</b>	38 hl / ha
<b>Harvest</b>	selective hand harvest / September 2023
<b>Fermentation</b>	direct pressing with a lot of oxygen contact / spontaneous fermentation in 500 liter wooden barrels
<b>Ageing</b>	9 months in wooden barrel / natural malolactic fermentation
<b>Acidity</b>	6.4 g/l
<b>Residual sugar</b>	1.1 g/l
<b>Sulphur total</b>	11 mg/l
<b>Sulphur added</b>	10 mg/l
<b>Bottling</b>	4900 bottles / July 2024 / no filtration / own bottling plant
<b>Drinking temperature</b>	12-14°C

