

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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Vintage	2024
Variety	Furmint
Alcohol	12.5%
Allergens	contains sulphites / vegan
Origin	Ritzing / Mittelburgenland
Climate	Pannonian with illyrian influences
Soil	chalky warm soil, southern aspect
Age of vines	24 years, crafted 8 years ago
Altitude above sea level	342 meter
Cultivation method	organic, biodynamic according to Demeter and Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	3500 vines / ha
Crop	38 hl / ha
Harvest	selective hand harvest / September 2024
Fermentation	direct pressing with a lot of oxygen contact / spontaneous fermentation in 500 liter wooden barrels
Ageing	10 months in wooden barrel / natural malolactic fermentation
Acidity	5.9 g/l
Residual sugar	3.0 g/l
Sulphur total	n.d.
Sulphur added	10 mg/l
Bottling	3300 bottles / August 2025 / no filtration / own bottling plant
Drinking temperature	12-14°C

