

weninger



Bodi Furmint

The view from the Bodigraben convinced us. Surrounded by oak and chestnut trees, you look down on the vineyard and further over the Spiegelberg to Neckenmarkt and over to the Horitschon vineyards.

The ground is stony, strongly reminiscent of the Steiner in Balf. The mica schist is more red in color, as it has more iron inclusions.

When we bought it, the vineyard was planted with Zweigelt at the bottom and Blaufränkisch at the top. This was the typical planting at the Bodigraben. The Blaufränkisch above, where it is barren, and the Zweigelt below, where the soil is richer. Nevertheless, in 2017 we decided to try Furmint instead, as the stony soil already convinced us in Balf for this variety.



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Vintage	2024
Variety	Furmint
Alcohol	13%
Allergens	contains sulphites / vegan
Origin	Neckenmarkt / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyard	Bodigraben
Soil	gneiss
Age of vines	7 years
Altitude above sea level	320 meter
Cultivation method	organic, biodynamic according to Demeter and Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	cordon
Density	5500 vines / ha
Crop	25 hl / ha
Harvest	selective hand harvest / September 2024
Fermentation	spontaneous fermentation in the barrel
Ageing	11 months in small wooden barrels on the whole yeast without sulphur / natural malolactic fermentation
Acidity	5.9 g/l
Residual sugar	1.5 g/l
Sulphur total	n.d.
Sulphur added	10 mg/l
Bottling	600 bottles / August 2025 / no filtration / own bottling plant
Drinking temperature	16°C

