

weninger



## Stein Furmint

The Steiner site in Sopron lies at the southwestern tip of Lake Neusiedl on a gentle, eastward-facing slope. In the 1680 town chronicles this site was classified as the finest and most valuable vineyard in all of western Hungary (present-day Burgenland). The gneiss and mica schist, which are present all the way to the surface, make the soil porous and thus dry and warm.

Since 2018 we harvest Furmint from the Steiner vineyard. The barren soil of the vineyard seems to be ideal for this variety. Unlike on lime, it develops a more mature, golden aroma here.



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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>	Sopron
<b>Climate</b>	Pannonian
<b>Vineyard</b>	Steiner
<b>Soil</b>	mineral slate and rock (gneiss and mica schist)
<b>Age of vines</b>	25 years / crafted to Furmint 2017
<b>Altitude above sea level</b>	184 meter
<b>Cultivation method</b>	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	5800 vines / ha
<b>Crop</b>	28 hl / ha
<b>Harvest</b>	selective hand harvest / September 2023
<b>Fermentation</b>	directly pressed into 500l wooden barrels / fermented spontaneously
<b>Ageing</b>	14 months in 500l wooden barrels on the whole yeast without sulphur / natural malolactic fermentation
<b>Acidity</b>	5.3 g/l
<b>Residual sugar</b>	0.7 g/l
<b>Sulphur total</b>	31 mg/l
<b>Sulphur added</b>	30 mg/l
<b>Bottling</b>	4000 bottles / December 2024 / no filtration / own bottling plant
<b>Drinking temperature</b>	16°C

