

weninger



Steiner Furmint 2018

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.

First Furmint vintage 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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Variety	Furmint
Alcohol	12%
Allergens	contains sulphites / vegan
Origin	Sopron
Climate	Pannonian
Vineyard	Steiner
Soil	mineral slate and rock (gneiss and mica schist)
Age of vines	20 years / crafted to Furmint 2017
Altitude above sea level	184 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01
Clone & rootstock	diverse
Training system	Guyot
Density	5800 vines / ha
Crop	28 hl / ha
Harvest	selective hand harvest / September 2018
Fermentation	directly pressed into 500l wooden barrels / fermented spontaneously
Ageing	14 months in 500l wooden barrels on the whole yeast without sulphur / natural malolactic fermentation
Acidity	6.2 g/l
Residual sugar	1.7 g/l
Sulphur total	42 mg/l
Sulphur added	10 mg/l
Bottling	900 bottles / December 2019 / no filtration / own bottling plant
Drinking temperature	16°C

