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Fehérburgundi

"Anyone who wants to experience what is meant by Vin Vivant - living wine - should take a look at the (2018) Fehérburgundi (Pinot Blanc). Thrived on slate soils in Franz Weninger's biodynamic vineyards on the Hungarian side of the Neusiedlersee.
A delicately scented, floral delicacy, wild flower meadows blooming in the nose, lemon balm, wet grass with a good portion of fresh lime and grapefruit zest.
On the palate incredibly precise and firm with mouthwashing juiciness thanks to its stimulating, slightly pointed acidity, restrained phenolics and saltiness.
Can you taste the minerality of the different soils and locations? I say yes.
A natural wine that couldn't be finer without being forced into some kind of corset or subordinating to certain dogmas. More than just an introduction to this wonderful world of wine for (far too) little money. " *(Risto Rieger)*

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Vintage	2024
Variety	Fehérburgundi (Pinot Blanc / Weißburgunder)
Alcohol	12.5%
Allergens	contains sulphites / vegan
Origin	Sopron
Climate	Pannonian
Vineyard	Frettner
Soil	luvisol with deposits of weathered bedrock
Age of vines	26 years
Altitude above sea level	204 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	5400 vines / ha
Crop	30 hl / ha
Harvest	selective hand harvest / September 2024
Fermentation	spontaneous / big wooden barrels
Ageing	16 months on the fine yeast / natural malolactic fermentation
Acidity	6.9 g/l
Residual sugar	0.7 g/l
Sulphur total	15 mg/l
Bottling	2600 bottles / March 2026 / no filtration / own bottling plant
Drinking temperature	12-14°C