

Furmint

ARTUR TOIFL

handverlesen & nachhaltig bewirtschaftet

*fruity, harmonious, complex
best served with: spicy meat dishes
dry - 12,5 %vol.*

*Pale yellow-green with peckled silver
effect. Fine touch of yeastiness with juicy
tropical fruit. Lively acidity, rich in finesse
and full of character. A perfect food
companion!*

Rebsorte: Furmint

Standort/Boden: Gebling is one of the most special vineyards in Rohrendorf - special because of its excellent conglomerate stone with loess soil. This stone provides minerality for perfect wines!

Alkohol: 12,5 %vol.

Restzucker: 2,4 g/l

Säure: 5,4 g/l

Ausbau: spontaneous fermentation and aging in wooden barrel

Verschluss: Naturkork

Optimale Trinktemperatur: 10 – 12°C

Optimale Trinkreife: 2025 – 2035

Gebinde: 0,75l

Jahrgang: 2023

Auszeichnungen: Falstaff - 93 Punkte

