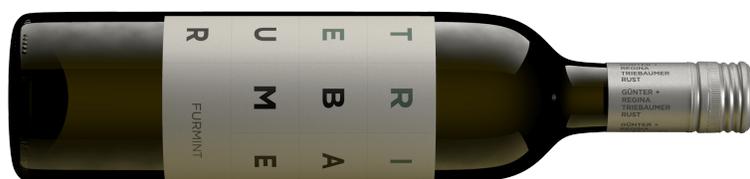


GÜNTER +  
REGINA  
TRIEBAUMER  
RUST

# FURMINT 2019



## TASTING

Bright straw yellow, “Williams Christ” pears, jasmine, Maschanzker apples, juicy pineapples imaginable, quince chilli. Close your eyes! All of a sudden, a meadow with white and yellow flowers and a tree heavily loaded with greengages (Kriecherl) and next to it one with Topaz apples appears in front of your mind’s eye. Spring meets autumn – in Rust – and only there!

Dry, vital, animating complex acidity, hearty and balanced. Beautiful touch of buckthorn, some khaki, compact, delicate creamy texture, backed by persistent notes of lemon. A result of the pleasant weather conditions during harvesting. Such a wine can be described as both highly elegant and highly interesting. A grape variety to write history.

## PAIRING

Fried cauliflower with salsa picada (dark chocolate, smoked

SERVING  
TEMPERATURE

7-9 °C (42-46 °F)

BOTTLING

January 30, 2020

ALCOHOL

12,0 Vol.%

ACIDITY

6,4 g/l

RESIDUAL SUGAR

dry

BOTTLE SIZES

0,75 l

almonds, garlic caramel), pea puree on crostini with warm bacon butter, ham of duck breast with pickled red pepper, baked slices of Muscat pumpkin with potato-juniper salad, guacamole with fried chorizo-bean-tortillas. Crispy friedpike with savoury quince chutney. Bean strudel with marjoram sauce, endive salad with pumpkin seed oil, hard-boiled eggs and bacon. Enjoy with a hearty snack of naturally raised Mangalitzka pork or fresh brown bread with matured Vacherin cheese. Terrine of brown hare with pistachios and stewed pears. Lemon chicken with black rice. Home-made pommes with wasabi mayonnaise – for the brave ones. Duck rillettes with thyme toast and much more... The ace at any blind tasting of whites and at the demanding “not going home”.

## MAKING

Harvested mid-September 2019, hand-picked into small boxes from the single vineyards Geyer-Umriss and Plachen. Only sound grape material from weathered slate soils.

Destemming, gentle pressing, temperature-controlled fermentation in stainless steel tanks at a temperature of circa 18 °C (64 °F) for four weeks.