

GÜNTER +
REGINA
TRIEBAUMER
RUST

FURMINT 2020



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

Club sandwich of pike perch with lettuce hearts, fried caulif-

SERVING TEMPERATURE	7-9 °C (42-46 °F)
BOTTLING	March 5, 2021
ALCOHOL	12,0 Vol.%
ACIDITY	6,4 g/l
RESIDUAL SUGAR	dry
BOTTLE SIZES	0,75 l

lower with salsa picada (dark chocolate, smoked 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 Mangalitza 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 2020, 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.