

FACTSHEET

Furmint 2018

Description

Brilliant straw yellow, "Williams Christ" pears, Maschanzker apples and 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 another 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. A wine which may be fairly described as extremely elegant and interesting at the same time. A grape variety to make history.

Serviertemperatur

7-9 °C (42-46 °F)

Accompanying Ideas

Pea purée on crostini with warm bacon butter. Ham of duck breast with pickled red pepper, baked Muscat pumpkin slices with potato-juniper salad, guacamole with fried chorizo-bean-tortillas. Crispy fried pike 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 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 hit in any blind tasting of whites and ambitious "staying-up-all-night".

Harvest

Mid-September 2018, hand-picked into small boxes from the single vineyards Geyer-Umriss and Plachen. Exclusively sound grape material from weathered slate soils.

Grape Processing & Fermentation

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

Bottling

January 31st, 2019

Analysis

13,0 % alc. vol.

6,5 g/l acidity

Dry

Bottle size

0,75 l