

## **Steigler Furmint 2021**

Beautifully complex Chenin-like nose with ripe pear, quince, lees and a touch of very well integrated oak.

Palate is ripe pear with citrus peel accompanied by the hallmark acidity of Furmint. Finish is mineral driven with salted almonds. Pleasant leesy tartness and texture. Due to a lower PH, MLC does not go through naturally, leaving us with a refreshing mouthfeel of great finesse.

Region: Sopron / Neusiedlersee

Winery: Steigler

Wine Maker: Tamás Varga

Grape variety: Furmint

Soil: Mica Schist

Vineyard management: Certified Organic, Guyot, 1000 kg/ha

Vinification: hand harvest, manual bunch sorting,  
fermented & aged in 500l Zemplén oak,  
10 months on fine lees  
bottled unfinned with only coarse filtration

ABV: 13%

Acidity 6.7 g/l

Residual sugar 0.5 g/l

Total sulfur 58 mg/l

## **Terroir**

Large fist-sized Schist (= mica slate) dominates the southeast facing vineyards on the southern part of the Fertő-tó aka. Neusiedlersee. This leads to elegance at a level unprecedented elsewhere around the lake.

Schist soil is accompanied by cool breezes rolling down from the Alps and abundant sunshine reflected off the Fertő-tó.

## **Winemaking style**

Tamás Varga manages both their vineyards as well as the cellar. The level of cellar hygiene is very impressive and crucial for the spontaneous winemaking philosophy. He observes the natural development of the fermenting juice rather than overly controlling it. His aim is crystal clear varietal characteristics with clean stability that he achieves by ageing wines on the spontaneous ambient lees.

Tamás trained and lived in the home of biodynamics, where it is a lifestyle based on scientific research and decades of experience, not just a cool trend they follow. The natural crop cover between the rows, beautifully blooming throughout the year along with some broad beans, are solely responsible for reintroducing nutrients into the soil. Pleasant to the eye as well as dear to the environment.

