



GORCA

FURMINT 2016

- ABV: **12,5%**
- Acidity: **7,06 g/l**
- Residual sugar: **3,4 g/l**
- Drinking window: **2018 to 2025**
- Vine age: **10 to 55 years**
- Type of closure: **cork**
- Harvest date: **2.10., 3.10. and 10.10.2016**
- Bottling date: **2.4.2018**
- Bottle sizes: **750 ml, 1,5 l and 3 l**

Needs to breathe, very complex on the nose, green nuts, red berries, lots of yellow citrus fruit. A little cinnamon on the palate, rosehip and dried apple peel. Robust and resilient, herbal tannins on a lively aftertaste.

Arno Bergler, WeinErleben

Special features of the terroir

This wine grows exclusively on the steep terraces of Gorca. The south-facing basins retain heat in summer, which is beneficial to the development of the Furmint variety. The soil is characterised by Opok clay marl.



large-lobed leaves; large, loose, late-ripening grape clusters



silty loam and limy Opok clay marl



350 to 400 m above sea level



south-facing basins



spontaneous fermentation, twelve months' maturation in large used wooden barrels, followed by six months' maturation in steel tanks, no finings added, unfiltered



goes well with fish, poultry and warm starters; suitable as an accompaniment over several courses