



GORCA

FURMINT 2018

ABV:	12.5%
Acidity:	6.53 g/l
Residual sugar:	1.2 g/l
PH value:	3.19
Drinking window:	2019 to 2026
Vine age:	12 to 57 years
Type of closure:	cork
Harvest date:	28.9., 30.9. and 10.10.2019
Bottling date:	11.11.2019
Bottle sizes:	750 ml, 1.5 l and 3 l

Quince and lemon thyme on the nose. With air, hints of smoke and wet stone appear. Speckbirne pear and yellow apple on the palate. Very tight due to the varietal acidity structure. Pomegranate freshness and pineapple. Preserved lemon and fresh acidity in the long, narrow loaded aftertaste. A grand food companion!

Thomas Schabl, Diploma sommelier

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 clay marl (opok).



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



silty loam and limy clay marl (opok)



350 to 400 m above sea level



south-facing basins



spontaneous fermentation, ten months maturation in large used wooden barrels, followed by four months maturation in steel tanks, no finings added, unfiltered



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



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

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



silty loam and limy clay marl (opok)



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