JOISEPH – fact sheet Furmint

Wine:	Furmint
Vintage:	2023
Vineyard:	Auflangen Home - Beste Lagen
Grape variety:	Furmint
Harvest:	Handpicked in small boxes, manual selection in the vineyard
Production method:	Foot-treated and immediately pressed after very short maceration. Removal of lees and storage on fine lees
Ageing:	Used 500-liter oak barrels
Addition of sulphur:	12 mg/L
Acidity:	6.9 ‰
Residual sugar:	1 g/L
Alcohol:	12.5 %
Quantity/bottles:	1,150

This noble white variety originates from Tokaj in Hungary, where it has been recognised for over 500 years. Its high acidity makes it a predestined old European variety that defies climate change. There are only 50 hectares of it in Austria - including JOISEPH's 0.5 hectares.

About JOISEPH: Founded in 2015 | organic | natural wines | JOISEPH is a word play of Jois (origin of the grapes) and Joseph (a traditional name for someone who does wines like in former times: No cultured yeast, no enzymes, no additives …) | all wines unfined and unfiltered | 10 hectares of vineyards on 24 plots | 3 hectares of meadows and orchards | 10 wines (5 whites, 1 rosé, 4 reds) 15 export countries, over 90 % export