

LEGENDS AND HISTORY: FURMINT FROM RUST

There are many legends woven around the Furmint grapevine. Fact is that we are talking about a grapevine with history. The earliest confirmed mention we know dates back to the year 1623. According to possibly the most popular myth, it had been introduced to the Magyar Realm under King Bèla IV by Italians in the 13th century. The largest area under Furmint cultivation can still be found in Hungary. As required by law it represents the main varietal of the Tokaj Region.

It is however verified that Furmint is accepted as a varietal by the Austria Wine Law since 1987. According to official statistics of Austrian vineyards, Furmint is planted on a total of 8 ha. Almost all of the Furmint acreage, 7.9 ha, is listed under the land register of the Freistadt Rust. At the moment about 10 Rust vintners grow this variety in their vineyards.

Günter Triebaumer and Regina Limbeck vinificate from the "Mosler" – an old synonym for Furmint in Rust, in Croatia it is called "Prošip", "Grasa" in Romania, "Šipon" in Slovenia and "da Zapferte" in common parlance – a dry fine-fruity white wine which proves as ideal food companion. It reveals a scent of yellow pears and quince, the palate shows an aroma range of sea buckthorn and greengage on a vital basis.

Apropos food companion: Try the Triebaumer Furmint together with pike and zander with green pepper and tomatoes, bean strudel and crispy salad, endive salad with potatoes and bacon. To match a noble snack with deer ham, potato fritters with garlic dip. After the dip a tip: Secretly place the Furmint into a white wine tasting!

In 1993 the Furmint vines yielded grapes for the first time. Following old traditions the Triebaumer Winery uses the large berries with their soft-viscous fruit flesh as cuvee partner for the world-famous Ruster Ausbruch. That was also the reason why father Paul Triebaumer started to plant this large-berried varietal. Botrytis is able to perforate the thin berry skin very easily. This grapevine yields highly and has to be thinned out accurately; it then results in wonderfully fruit-driven wines which give much drinking pleasure.

The Furmint 2005 by Günter Triebaumer and Regina Limbeck was picked and selected by hand into small boxes at the beginning of October '05. The grapes were de-stemmed and softly pressed, the must fermented for a period of three weeks in stainless steel tanks at a temperature of approximately 18 °C. It was bottled shortly before Christmas on December 22, 2005. With 11,5 % alc.vol. and a crisp acidity, the wine appears light and dry: a particularly successful example of this rare grape variety with history.

Try a Triebaumer Furmint at the VieVinum in the Ceremonial Hall, Table 206.

Sample welcome?

If You, dear addressee of this press release, wish to receive a sample please send a simple email to admin@wegro.at with the respective text and address where we shall send the sample.

Further Information:

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