FURMINT DEVAS 2017

PRODUCER Ernő Sagmeister practices biodynamic and organic farming. No pesticides or herbicides are used in the vineyards.

WINE REGION Srem (Syrmia), Serbia

APPELLATION The Fruška Gora hill runs approximately 80 kilometers east to west and its highest point is 539 meters. It's flanked to the north by the Danube River. It's an ancient fault rock mountain and it was once an island in the Pannonian sea.

ALTITUDE East facing vineyard sitting at 240 m above the sea level. Planted in 2010, This vineyard gives way to cheerful and elegant wines, a bit fresher than the wines coming from the Kanias vineyard.

SOILS Heavy red clay Vertisol, slate, limonite limestone.

VARIETAL 100% Furmint, single vineyard. The variety, generally speaking, is very rich in extract and gives way to luscious wines with an intense mouthfeel. The relatively high acidity and alcohol support the longevity of the wines. A honey tone is characteristic.

YIELDS 700g/vine

TRAINING SYSYTEM: Spur pruned low Cordon

HARVEST Hand harvested during the 2nd half of September

VINIFICATION Hand harvested grapes undergo whole bunch pressing and spontaneously ferment in used barrels where the ageing process continues for 18 months. Bottled unfined and unfiltered

BOTTLES PRODUCED 700

WINE DESCRIPTION Full bodied (13,5% AbV), dry and weighty white wine with great acidity and texture. Notes of quince, cotton candy, dry herbs, pronounced mineral quality, green pear, unripe green melon, bruised apple skin, lemon peel.

FOOD PAIRING This wine is not shy at all and can stand up to lamb and grilled lamb chops. It pairs as well with roasted chicken, veal, most salads and grilled vegetables, breaded chicken cutlets.