

MEINKLANG



# Foam Cider 2015

Qualitätswein

**Origin:** Austria, Burgenland, Pamhagen  
**Quality grade:** Qualitätswein  
**Site:** Vineyard Selection  
**Varietal:** Topaz 100 %



## Cellar

**Harvest:** handpicked  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Maturing:** bottle

## Data

**Wine Type:** Still wine | white | dry  
**Alcohol:** 7 %  
**Acid:** 6.8 g/l  
**Residual Sugar:** 19.3 g/l  
**Certificates:** vegan, Demeter, bio-dynamic  
**Optimum Drinking Year:** 2017 - 2020

## Winery



Meinklang | Hauptstraße 86 | 7152 Pamhagen | Austria

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The vineyard as a biotope. In the vineyards, among protected natural ponds, precious cover crops and wild herbs grow around our vines. We fertilise our vineyards with the compost we produce ourselves on the farm, using sheep, cow and horse manure, pomace, green waste and occasionally also rock dust. Robust and healthy vines can only grow in soil which is alive, producing completely individual wines full of character.