

# MEINKLANG



## FOAM CIDER 2015

|                       |                               |
|-----------------------|-------------------------------|
| <b>Origin:</b>        | Austria, Burgenland, Pamhagen |
| <b>Quality grade:</b> | Qualitätswein                 |
| <b>Site:</b>          | Vineyard Selection            |
| <b>Varietal:</b>      | Topaz 100 %                   |

### CELLAR

|                                 |             |
|---------------------------------|-------------|
| <b>Harvest:</b>                 | handpicked  |
| <b>Fermentation:</b>            | spontaneous |
| <b>Malolactic Fermentation:</b> | yes         |
| <b>Maturing:</b>                | bottle      |

### DATA

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

### WINERY

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.

