

# MEINKLANG



## BLAUBURGUNDER 2016

Origin:	Austria, Burgenland, Pamhagen
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Blauburgunder 100 %
Sea Level:	120 m
Soil:	sand loam



### WEATHER / CLIMATE

Climate: pannonic

### CELLAR

Harvest: handpicked  
Fermentation: spontaneous  
Malolactic Fermentation: yes  
Maturing: large wooden barrel | used barrel  
steel tank

### DATA

Wine Type: Still wine | red | dry  
Alcohol: 12 %

Acid:	4.8 g/l
Residual Sugar:	1 g/l
Certificates:	vegan, Demeter, bio-dynamic
Allergens:	sulfites
Optimum Drinking Year:	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.