

MEINKLANG



BLAUBURGUNDER 2017

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

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

DATA

Wine Type: Still wine | red | dry
Alcohol: 11.5 %
Residual Sugar: 1 g/l
Acid: 5.4 g/l
Certificates: vegan, Demeter, bio-dynamic
Allergens: sulfites
Aging Potential: medium (5 years)
Optimum Drinking Year: 2018 - 2021

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.

