

# MEINKLANG



## FOAM SOMLÓ 2017

Origin:	Hungary
Quality grade:	Qualitätswein
Site:	Somló
Varietal:	Hárslevelü Juhfark




### CELLAR

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

### DATA

Wine Type:	Still wine   white   dry
Alcohol:	10.5 %
Acid:	5.6 g/l
Residual Sugar:	2 g/l
Certificates:	vegan, Demeter, bio-dynamic
Optimum Drinking Year:	2018 - 2020

Meinklang | Hauptstraße 86 | 7152 Pamhagen | Austria

office@meinklang.at | [www.meinklang.at](http://www.meinklang.at) |  | [www.instagram.com/meinklang\\_farm/](https://www.instagram.com/meinklang_farm/) | [meinklang.at/shop/](http://meinklang.at/shop/)

## 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.