

MEINKLANG



Grüner Veltliner 2017

Qualitätswein

Origin:	Austria, Burgenland, Pamhagen
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Varietal:	Grüner Veltliner 100 %
Soil:	sandy loamy volcanic rock



Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank

Data

Wine Type:	Still wine white dry
Alcohol:	11 %
Acid:	5 g/l
Residual Sugar:	2 g/l
Certificates:	vegan, Demeter, bio-dynamic
Allergens:	sulfites
Optimum Drinking Year:	2018 - 2020

Winery

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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.