

## **Meinklang 'Vulkan #1' NV**

**Producer** - Werner and Angela Michlits with Niklas Peltzer

**Provenance:** Burgenland, Austria

**Farming:** Biodynamic, mixed agriculture

**Grape(s):** 50/50 blend of 2016 Juhfark and 2018 Harslevelu

**Vineyard(s):** From a 60 year old vineyard on the volcanic hill of Somlo in Hungary with buckshot basalt soils covered in a fine layer of loess.

**Fermentation/ Aging:** 2 days of maceration before fermentation in old barrel. The two base wines are blended together six months before bottling.

**Fining/ Filtration:** none.

**Sulfur:** 29 ppm at bottling.



### **The Producer:**

Meinklang is the business of the future: a sprawling multidimensional operation dedicated to polyculture and, famously, biodynamics. Though wine is the most internationally visible facet of their business, vines account for only around 8% of their holdings with the lion's share devoted to raising the heritage cattle breeds that grace their iconic labels. They produce an array of different styles ranging from the simply delightful to the far reaching and esoteric accounting for their presence in both the scrappy natural wine libraries and the Whole Foods megacomplex.

### **The Vineyard**

The 'Vulkan' wines come from one of the most special regions in all of central Europe, the volcanic hill of Somlo. It is very nearly holy ground for Hungarians and Niklas says that it is 'for sure the best terroir in Hungary.' Werner has always been fascinated by this special place but acquiring vineyards was not possible until an older couple with no heirs retired and sold them the historic vineyards in 2006. The 'Vulkan' line of wines was created as they sold the younger of the two vineyards and decided to focus entirely on the older plot in order to create wines of exceptional terroir expression. The vineyard is 60 years old with a path dividing an upper plot of pure Juhfark from a slightly lower plot of pure Harslevelu. The soils here are the famed buckshot basalt of Somlo covered with a fine layer of loess from the mountain tops that surround the Pannonian plane. The grapes for 'Vulkan #1' were picked at a more advanced stage of ripeness than the grapes for the 'Vulkan Foam.'

### **The Cellar**

This wine is made in reflection of Juhfark's need for at least two years of barrel age before it comes into its own. While Harslevelu can be delightful in youth, Niklas tells us "young Juhfark is super harsh and nearly feels unripe with weird acidity, after a while the wine always balances down and becomes so spicy and solid and shows it's real terroir." In order to capture these two elements they elected to start producing a non vintage wine with 2018's Harslevelu and 2016's Juhfark.

Both wines are fermented the same way: destemmed and soaked with the skins for two days before pressing into neutral barrel for aging. 6 months before bottling, the two base wines are blended with an addition of 29 ppm sulfite.

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