

# Meinklang 'Foam Red' 2019

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

**Provenance:** Burgenland, Austria

**Farming:** Biodynamic, mixed agriculture

**Grape(s):** 80% Gamaret, 20% Blaufrankisch

**Vineyard(s):** Clay soils with rocky, sandy topsoils in a warmer climate moderated by the nearby Neusiedl lake.

**Fermentation/ Aging:** Mechanically destemmed and crushed for about 7 days maceration before press, settling and bottling with residual sugar for bottle fermentation.

**Fining/ Filtration:** none.

**Sulfur:** none.

**Misc:** Hand disgorged after 9 months aging on the lees in bottle.



## 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

Meinklang's ~100ha of vineyards have clay soils overlain with a rocky, sandy top layer in a warmer climate moderated by the nearby Neusiedl lake. 'Foam Red' is mostly composed of Gamaret, a swiss variety

## The Cellar

Hand harvested Gamaret and Blaufrankisch are mechanically destemmed and crushed. 7 days maceration before press, settling and bottling with residual sugar for bottle fermentation. No fining, filtration or sulfite addition, hand disgorged after 9 months aging on the lees in bottle

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