

Meinklang 'Abend' NV

Producer - Werner and Angela Michlits with Niklas Peltzer

Provenance: Burgenland, Austria

Farming: Biodynamic, mixed agriculture

Grape(s): 80% 2016 Sankt Laurent and 20% 2018 Blaufrankisch

Vineyard(s): The Sankt Laurent comes from an older vineyard and the Blaufrankisch comes from a particular vineyard that was judged to be producing superior quality fruit in 2018. Clay soils with rocky, sandy topsoils in a warmer climate moderated by the nearby Neusiedl lake.

Fermentation/ Aging: Sankt Laurent was destemmed and fermented for a month until dry then pressed to concrete egg for two years aging. The Blaufrankisch was whole cluster fermented and macerated for a total of 45 days before pressing and blending into concrete eggs with the Sankt Laurent. Aged for an additional 9 months before bottling.

Fining/ Filtration: none.

Sulfite: 22ppm at bottling.

Misc: Niklas describes the 'Daytime' line as 'creative line, with no boundaries and some different approach to fermentation and techniques.' The labels are a collaboration with artist Billy Ward from Copenhagen and each wine represents a different time of day. Niklas describes Abend as 'a little different from the other Daytime Wines' in that it's multi vintage, multiple varieties and less strategized than the other. 'This wine just happened that way.'

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.

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The Vineyard

The 'Daytime' lineup of wines are sourced depending on the development of a particular variety across a particular vintage, using their vast index of different parcels to precisely target what fruit is *just* right for these more esoteric wines. 20% of 'Abend' comes from a particular plot of Blaufrankisch that was judged to be one of the best developing in 2018. The remaining 80% of the wine is comprised of old vine Sankt Laurent from the 2016 vintage. Clay soils with rocky, sandy topsoils in a warmer climate moderated by the nearby Neusiedl lake.

The Cellar

'Abend' is an evolution of what was the last vintage of Konkret red; 2016 Sankt Laurent from an old vineyard destemmed and spontaneously fermented. Pressed after a month into concrete eggs for two years of aging. The deviation from the old 'Konkret' wine comes with the addition of 20% 2018 Blaufrankisch, whole cluster fermented and macerated for a total of 45 days before pressing and blending with the aged Sankt Laurent into concrete eggs for an additional 9 months. Bottling with 22 ppm added sulfite.

For more email info@OlmsteadWine.com

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