

# Meinklang 'Mulatschak Roter' 2018

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

**Provenance:** Burgenland, Austria

**Farming:** Biodynamic, mixed agriculture

**Grape(s):** St. Laurent and Zweigelt

**Vineyard(s):** Younger vineyards with sandy loam soils with rocky topsoils in a warmer climate moderated by the nearby Neusiedl lake. Hand harvested at high ripeness.

**Fermentation/ Aging:** whole cluster cofermentation, pressed after 4 days of maceration into steel tank for the remainder of fermentation and 2 months aging.

**Fining/ Filtration:** none.

**Sulfur:** 15 ppm added at bottling

**Misc:** 'Mulatschak' means 'a big party'



## 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.

This is a new line of wines made possible by a really successful '18 vintage and an eagerness on the part of the modern drinker for affordable, transparently 'natural' wines. 'Mulatschak' a dialectic term meaning 'a big party' or 'an intense celebration' conceived as the more stylistically raw, unfiltered, unsulfured country wines that winemaker Niklas Peltzer calls 'even more crushable than the Burgenland wines.'

## The Vineyard

Most of Meinklang's assorted vineyards are clay overlain with a rocky, sandy top layer. The Sankt Laurent and Zweigelt for this wine are from two of the younger, fresher vineyards trained to double guyot and are picked very ripe at the same time.

## The Cellar

After four days of whole cluster fermentation with a large proportion of whole berries (creating that enzymatic 'carbonic' effect) without any pigeage, the must is gently

pressed into steel tank to finish fermentation. 2 months aging in tank and then racked once before bottling. No fining or filtration with about 15 ppm added sulfite.

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