



## Meinklang Magic - Biodynamic

Werner Michlits is fourth generation winemaker in the town of Pamhagen in Burgenland, Austria. While he comes from the long line of family in the business, his wife, Angela, actually does most of the work in the cellar these days, shadowed by their four little children that come with her second job as Mother. Meinklang, which translates to "my sound," is the root that brings the connection of harmony within the earth and its life cycles to winemaking.

Werner, Angela and their family live by the biodynamic philosophy, always considering the life around them when making most daily decisions. Biodynamic is considered a holistic style of farming, using no chemicals but rather nature's natural resources to bring to life the finest quality of fruit. Following the lunar cycles also helps to bring out the most flavorful wine from planting to harvest to cellar.

Living on a full functioning farm consisting of cattle, pigs, apples, sunflowers, maize and of course, grape vineyards, the Michlits family is able to sustain their own biodynamic practice, from fertilizer to bottle. They are a Demeter-certified wine producer and create the purest wine possible. They are truly passionate winemakers and their care for the vineyards and the environment of the grapes can be tasted in each sip of wine.

### Rose Frizzante 2016

This light sparkling wine gets its beautiful salmon color from its brief contact with the Pinot Noir skin. The bouquet is floral with a strong scent of Strawberry jam. The wine's light creaminess creates great balance with its light sweetness and acidity. The Frizzante style is less bubbly than other sparkling wines, making it a wonderful aperitif or serve it after dinner with a toast and a strawberry dessert. This wine was produced originally for Werner and Angela's wedding.

Alc.10.5% acidity: 7.2g/l residual sugar: 14g/l

### Foam White 2015

The ancient method of sparkling wine - Petillant Naturel. Creamy from the yeast but still refreshing and crisp. A charming sparkling wine that will surprise you every second and which can be paired with a lot of different food.

Alc.13.0% acidity: 8.6g/l residual sugar: 1.4g/l

### Foam Red 2015

Another PetNat which is pretty unusual as it's dark red in color. Made from a Swiss bread which called Gamaret, a cross between Gamay and a white variety called Reichensteiner a small dash of Blaufränkisch rounds this truly juicy PetNat. Awesome to Pizza but also to richer dishes like Game.

Alc.13.0% acidity: 6g/l residual sugar: 6g/l

## Concrete

"Konkret" stands for a new method of vinification in 900l concrete "eggs" (egg-shaped vessels) and has many positive attributes. A multitude of extremely fine pores allows a controlled supply of oxygen to the wine. The pure and straight-forward style of the wine "incubated" in the egg for 12 months which lead to particular emphasis of solid unadulterated varietal character one could also call "concrete". "Konkret"



### **Burgenlandwhite 2016**

light, uncomplicated, refreshing

This trilogy of the three classical varieties is really an aromatic and fresh wine. The charming Welschriesling, the spicy, saucy Grüner Veltliner and the floral Muskat Ottonel. Great for Lunch, salads or just to relax on a sunny day!

Alc.11.5% acidity: 5.9g/l residual sugar: 4.9g/l

### **Burgenlandred 2015**

youthful, flattering, uncomplicated. This fresh and light red, aged just in steel tanks, shows a lot of pure fruit aromas. It's shining in its unmistakable colors: the fruity Zweigelt, the spicy and robust Blaufränkisch and the charming St. Laurent combining to a trilogy in red.

Alc.12.5% acidity: 5.2g/l residual sugar: 1g/

### **Grüner Veltliner 2016**

A classic wine with strong character: peppery and a lot of herbal notes. The freshness and the slight residual sugar make him to great pairing for spicy foods. A real flexible food wine, which handle a lot of different dishes.

Alc.11.0% acidity: 5.7 g/l residual sugar: 3.3g/l

### **Pinot Gris "Graupert" 2015**

The vines reach for great heights, with unbridled enthusiasm, but still in great harmony, producing a passionate yet assertive companion for even those exuberant moments in life. These «wild» vines bring a lot of intensity and rich fruit notes into the wine. Alc.12% acidity: 4.6g/l residual sugar: 1g/l

### **"Graupert" Pinot Gris Natural 2015**

From the same vineyard, but here without any intervention or additives. Pure and unrestrained shows the Pinot Gris its natural beauty. A wine to discover and explore. It match to exiting pairings, as for example stewed veal or grilled fishes. Alc. 13.0% acidity: 4.9g/l residual sugar: 1.2g/l

### **Konkret White 2014**

Traminer - no added sulfites

Without any intervention the wine develops slowly and find his own balance in the pure concrete eggs.

Due to the fragile Tannins the Konkret white is great to pair with richer dishes, like honey glazed Mangalitza-pork loin.

Alc.12% acidity: 5g/l residual sugar: 3.1g/l

### **Pinot Noir 2015**

This Pinot Noir from old vines is a real charmer. Silky, good fruit intensity and earthy. A wine for a rainy evening and for richer dishes, like game or beef.

Alc.13% acidity: 4.8 g/l residual sugar: 1g/

### **Blaufränkisch 2015**

A classic with great character, heart-warming, full of taste and comforting. Great for a pie with vegetables and cheese or meat.

Alc.13% acidity: 5.4 g/l residual sugar: 1g/l

### **"Graupert" Zweigelt 2014**

The vines are aiming high, wild and in a harmonious balance, also in the wild moments of life awaits you an accommodating, yet assertive companion. Intensive Zweigelt, with great structure and purity. A good partner for rich meat or game dishes.

Alc.13% acidity: 5.3g/l residual sugar: 1g/l

### **Konkret 2014**

Exceptional berries were allowed to ripen to perfection and then matured in pure concrete eggs. Well-protected within a form that is in harmony with nature, allowing free circulation of the wine: the wine wanders up and down the egg, while small elements pair together with each breath to create incredibly complex flavors.

Alc.13.5% acidity: 5.8g/l residual sugar: 1.1g/l

### **Traminer Icewine 2012**

Long matured and tanked full of the sun's energy, this wine survived frosty nights in the vineyard before developing fine fruit aromas during its slow winter fermentation. Now it stages an impressive duel between sweetness and acidity.

Alc.15.5 % acidity: 5.8g/l residual sugar: 47g/l (375ml)