

MEINKLANG



Demeter-Hof

Burgenlandwhite 2017

Region:
Austria >
Burgenland >
Neusiedlersee

Soil profile:
Sandy loam soils with rocky
topsoil.

Character:
light, uncomplicated, refreshing

Grape varieties:
50% Grüner Veltliner,
40% Welschriesling, 10% Muskat

Optimal drinking & cellaring:
7-10°C
up to 2 years

Vinification:
Picked in mid August. Separately
spontaneous fermentation in
stainless-steel tanks and aged for
4 months on the fine lees.



Alcohol:
11.0 %vol

Acidity:
5.9 g/l

Residual sugar:
7.0 g/l

Total sulphur:
71 mg/l

Closure:
Screwcap

Filtration:
Roughly pre-filtered

Additives:
none (vegan)

Packaging:
0.75 l >
6 per case >
25 per layer

Certified:
Demeter
Austria Bio Garantie