

MEINKLANG



Demeter-Hof

Foam Red 2017

Region:
Austria >
Burgenland >
Neusiedlersee

Soil profile:
Sandy loam soils with rocky
topsoil.
A cooler vineyard spot.

Character:
wild, special, pure

Grape varieties:
80% Gamaret, 20% Blaufränkisch

Optimal drinking & cellaring:
7-10°C
up to 5 years

Vinification:
Picked in mid September. Started
fermentation on the mash for 5
days. After pressing the wine was
bottled with 20 Gramm residual
sugar and finished naturally it's
fermentation in the bottle. Hand
degorged after 9 months.



Alcohol:
13.0 %vol

Acidity:
4.1 g/l

Residual sugar:
1.0 g/l

Total sulphur:
25

Closure:
Crown cap

Filtration:
Unfiltered and degorged by hand

Additives:
none (vegan)

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

Certified:
Demeter
Austria Bio Garantie