

MEINKLANG



Demeter-Hof

Foam Somlo 2017

Region:
Hungary >
Somlo

Soil profile:
Volcanic rock soils with a light
layer of loess.
From 35-60 year old vines.

Character:
Fresh, zippy, playful

Grape varieties:
60% Harslevelü, 40% Juhfark

Optimal drinking & cellaring:
6-8°C
up to 2 years

Vinification:
Pre-picking of the two Somlo
single-vineyards. Started
fermentation in a tank. Bottled
with 10 gramms residual sugar
and finished the fermentation
naturally in the bottle.



Alcohol:
10.5 %vol

Acidity:
5.9 g/l

Residual sugar:
2.0 g/l

Total sulphur:
9 mg/l

Closure:
Crown cap

Filtration:
Unfiltered

Additives:
none (vegan)

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

Certified:
Demeter
Austria Bio Garantie