MEINKLANG



Foam White 2017

Region:

Austria > Burgenland > Neusiedlersee

Soil profile:

Sandy loam soils
This site's soils are locally also
described as cool soils.

Character:

adventures, special, pure

Grape varieties:

100% Pinot Gris

Optimal drinking & cellaring:

7-10°C up to 4 years

Vinification:

Picked end of September. Started fermentation on the mash for 5 days, pressed and bottled with 20 gramms residual sugar. Finished fermentation naturally in the bottle. 7 months on the yeats and than degorged by hand.



Alcohol:

12.o %vol

Acidity:

 $4.3 \, g/l$

Residual sugar:

 $1.2 \, g/l$

Total sulphur:

25

Closure:

Crown cap

Filtration:

Unfiltered and degorged by hand

Additives:

none (vegan)

Packaging:

o.75 l >

6 per case >

19 per layer

Certified:

Demeter

Austria Bio Garantie