

MEINKLANG



Demeter-Hof

H16

Region:
Hungary >
Somlo

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

Character:
bright yellow, feminine, light-
footed

Grape varieties:
100% Harslevelü

Optimal drinking & cellaring:
9-12°C
up to 5 years

Vinification:
Harvested mid September. Mash
macerated 2 days on the skins,
after pressing spontaneous
fermentation started in tanks.
Aged for 12 months in stainless-
steel on the fine lees.



Alcohol:
12.0 %vol

Acidity:
6.0 g/l

Residual sugar:
6.6 g/l

Total sulphur:
25 mg/l

Closure:
Natural cork

Filtration:
Unfiltered

Additives:
none (vegan)

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

Certified:
Demeter
Austria Bio Garantie