

MEINKLANG



Demeter-Hof

Konkret White 2016

Region:

Austria >
Burgenland >
Neusiedlersee

Soil profile:

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

Character:

deep, elegant, subtle

Grape varieties:

Field blend of Red-, Yellow- &
Gewürztraminer

Skin contact:

28 days

Optimal drinking & cellaring:

12-14°C
up to 10 years

Vinification:

Harvested in mid-September.
Fermentation with the mash over
28 days in concrete eggs and after
pressing aged in them for another
year on the fine lees.



Alcohol:

12.0 %vol

Acidity:

5.3 g/l

Residual sugar:

2.0 g/l

Total sulphur:

67 mg/l

Closure:

Nomacork Green Line

Filtration:

unfiltered

Additives:

none (vegan)

Packaging:

0.75 l >
6 per case >
19 per layer

Certified:

Demeter
Austria Bio Garantie