

# Meinklang 'Vulkan Foam' 2019

**Producer** - Werner and Angela Michlits with Niklas Peltzer

**Provenance:** Burgenland, Austria

**Farming:** Biodynamic, mixed agriculture

**Grape(s):** 60% Harslevelu, 40% Juhfark both picked early.

**Vineyard(s):** From a 60 year old vineyard on the volcanic hill of Somlo in Hungary with buckshot basalt soils covered in a fine layer of loess.

**Fermentation/ Aging:** Directly pressed and cofermented followed by settling and bottling with residual sugar for continued bottle fermentation. Never disgorged.

**Fining/ Filtration:** none.

**Sulfur:** less than 10 ppm at bottling.



## The Producer:

Meinklang is the business of the future: a sprawling multidimensional operation dedicated to polyculture and, famously, biodynamics. Though wine is the most internationally visible facet of their business, vines account for only around 8% of their holdings with the lion's share devoted to raising the heritage cattle breeds that grace their iconic labels. They produce an array of different styles ranging from the simply delightful to the far reaching and esoteric accounting for their presence in both the scrappy natural wine libraries and the Whole Foods megacomplex.

## The Vineyard

The 'Vulkan' wines come from one of the most special regions in all of central Europe, the volcanic hill of Somlo. It is very nearly holy ground for Hungarians and Niklas says that it's 'for sure the best terroir in Hungary.' Werner has always been fascinated by this special place but acquiring vineyards was not possible until an older couple with no heir retired and sold them the historic vineyards in 2006. The 'Vulkan' line of wines was created as they sold the younger of the two vineyards and decided to focus entirely on the older plot in order to create wines of exceptional terroir expression. The vineyard is 60 years old with a path dividing an upper plot of pure Juhfark from a slightly lower plot of pure Harslevelu. The soils here are the famed buckshot basalt of Somlo covered with a fine layer of loess from the mountain tops that surround the Pannonian plane. The grapes for 'Vulkan Foam' are essentially a pre picking at a much lower degree of ripeness.

**The Cellar**

Hand harvested, early-pick Harslevelu and Juhfark grapes are directly pressed to coferment, then settled and bottled with residual sugar for continued bottle fermentation. No finning, filtration or sulfite addition and the bottles are not disgorged.

For more email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)

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