

Meinklang 'Tag' 2018

Producer - Werner and Angela Michlits with Niklas Peltzer

Provenance: Burgenland, Austria

Farming: Biodynamic, mixed agriculture

Grape(s): 100% Gruner Veltliner

Vineyard(s): 15 year old vineyards of Gruner Veltliner planted in clay and sand in a cooler site. Careful cluster selection.

Vintage: Niklas writes: "Generally great, warm year, earliest harvest ever (19th of August). A bit too much rain end of August, but quality and quantity were good"

Fermentation/ Aging: 2 weeks unbroken in harvest bins in an alternate method to carbonic maceration (no CO2 or Argon added). Crushed, left to macerate with skins overnight and pressed into tank for fermentation. Aged on fine lees in concrete egg for 9 months.

Fining/ Filtration: none.

Sulfur: 20ppm at bottling.

Misc: Of 'Tag,' meaning 'Day,' Niklas writes: " pure and spicy expression with lots of smoky notes and a really vibrant acidity...plus just 10,5% alcohol."



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.

Niklas describes the 'Daytime' line as 'creative line, with no boundaries and some different approach to fermentation and techniques.' The labels are a collaboration with artist Billy Ward from Copenhagen and each wine represents a different time of day.

The Vineyard

The 'Daytime' lineup of wines are sourced depending on the development of a particular variety across a particular vintage, using their vast index of different parcels to precisely target what fruit is *just* right for these more esoteric wines. 15 years ago they planted Gruner Veltliner but the young vines were producing grapes more suited to the more casual table grapes. A decade and a half later the vines are now producing grapes with

the potential to create truly special wines. The GV for 'Tag' all comes from a single, cooler 15 year old block with the same sandy loam soils with rocky topsoil that dominates Meinklang's sprawling vineyards.

The Cellar

After extremely selective picking, the whole unbroken bunches are left in sealed boxes for two weeks; essentially a riff on carbonic maceration without adding carbon dioxide or argon gas. After the two weeks, the grapes are crushed and left overnight in the pneumatic press before being pressed into tank for fermentation as pure juice for alcoholic fermentation. After ferment the wine is racked away from gross lees into concrete egg to age on fine lees for nine months, benefiting from the gentle convection current of the egg. Bottled with 20ppm additional sulfite.

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