

# Meinklang 'Mulatschak Weisser' 2018

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

**Provenance:** Burgenland, Austria

**Farming:** Biodynamic, mixed agriculture

**Grape(s):** Pinot Gris, Welschriesling, Gewurztraminer, Red Traminer, Yellow Traminer

**Vineyard(s):** 3 separate vineyards: a younger Welschriesling vineyard that produces very tart berries, a field blend of a Traminer vineyard with many different

clones and a 35 year old Pinot Gris vineyard. Clay soils with rocky, sandy topsoils in a warmer climate moderated by the nearby Neusiedl lake.

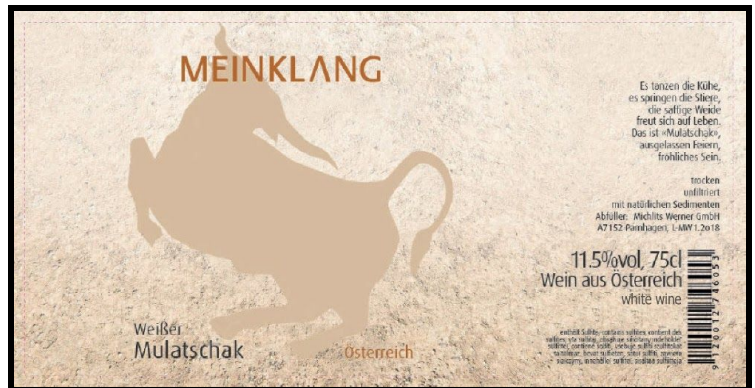
**Fermentation/ Aging:** The grapes are all destemmed and fermented on the skins. 5 days of maceration for the Welschriesling and 7 days for the Pinot Gris and blended Traminers.

Pressed into steel, aged two months.

**Fining/ Filtration:** none.

**Sulfur:** 25 ppm added at bottling

**Misc:** 'Mulatschak' means 'a big party'



## 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.

This is a new line of wines made possible by a really successful '18 vintage and an eagerness on the part of the modern drinker for affordable, transparently 'natural' wines. 'Mulatschak' a dialectic term meaning 'a big party' or 'an intense celebration' conceived as the more stylistically raw, unfiltered, unsulfured country wines that winemaker Niklas Peltzer calls 'even more crushable than the Burgenland wines.'

## The Vineyard

Most of Meinklang's assorted vineyards are clay based overlain with a rocky, sandy top layer. The wine is assembled from the fruit of 3 different vineyards. The first is Welschriesling from a younger, high yielding vineyard with a propensity for freshness.

The second is a field blend from a cold site planted to yellow Traminer, Red Traminer and Gewurztraminer. Tons of genetic diversity with upwards of 50 separate clones across the three varieties of Traminer. The remainder comes from a site of 35 year old Pinot Gris vines.

### **The Cellar**

The grapes are all destemmed and fermented on the skins. 5 days of maceration for the Welschriesling and 7 days for the Pinot Gris and blended Traminers. During fermentation they do 1 punch down a day and 2-3 pump overs using a very gentle system called 'Pulse Air' that essentially creates a whirlpool in the tank so the grapes don't get manually depressed but rather moved by air (gentler extraction). Pressed into steel, aged two months, a single racking before bottling and 25 ppm added sulfite. No fining or filtration.

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

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