



### A family farmstead



Weingut Michlits as a unity is something that was formerly found on the country everywhere:

As a large family we manage a colorful, multifunctional farm.

«We are convinced that vital and robust grapes thriving in healthy, living soil bring exceptional wines of character», state Werner junior and his wife Angela. As is typical in a large mixed-agriculture farm in Austria, this is an extended family business and the couple is responsible for viniculture.

Each further family member, from the parents Annelies and Werner senior to brothers Johannes and Lukas, plays their own role divided among old special grains like einkornwheat, emmer-wheat, spelt etc. or orchards planted with topaz-apples and cattle.

### The vineyard as biotope



A wine estate at the national park at the eastern side of Lake Neusiedl in Burgenland - a UNESCO of World Cultural Heritage site at the gates of the Hungarian lowland plains.

The tremendous reed belt of the national park seems to blend itself into infinite plains of the Puszta and vineyards meet up with the apparently never ending horizon. Numerous green plants increase the vines: Stone clover, vetches and wild grasses all offer an environment for beneficial insects and organisms. The deep roots loosen the soil form the foundation for energetic, healthy vines.

### Biodynamics



Biodynamic winemaking establishes the connection between sky and soil; it supports the interrelation of cosmic and terrestrial strengths. We all, plants, animals and humans are sensitized by them and invited again to step in to an interaction.

The vine stands right in the middle of this power field and wine is the integrated result of ground, climate and our care. Working according to rhythms of the stars and the use of biodynamic preparations optimizes the metabolism of the vines.

Herbs and minerals used for biodynamic preparations and plant protection include horsetail, chamomile, dandelion, yarrow and stinging nettle as well as cow horn silica and horn dung. They cause a harmonious metabolism, teas and essences strengthen the defense-system.

## Konkret



The oval egg shape with the proportions of the golden section facilitates in this case unobstructed circulating in absolute freedom. For the limited number of fifty concrete eggs we assign sponsorship and look for ambassadors that carry with us this idea out in the world.

With the «Konkret»- storage in over-sized eggs made of concrete we created a new form of the expansion for our wines. It stands for pure vinification and completely unaffected, just concrete varietal character.

The material concrete which the Romans referred to already as «liquid rock» has many positive properties. Through the great number of extremely fine air pores of the concrete the wine can breathe exactly that amount of oxygen it needs for its maturation.

## Graupert



The «Graupert»- wine gardens enjoy absolute freedom. The word stands in our dialect for wild, uncombed and describes the growth of the vines. Since just ten years we renounce any pruning, the vines have found their balance by themselves.

In their natural aspiration the vines shape a main branch. Once this is trimmed back, the vine directs its energy into the development of a new one. If the vine lives in harmony, its strength will go into the fruit: the consequence is many very small berries with thick skins, less juice but more extract.

## Angus cattle



Angus beef populate the Meinklang landscape. These good-natured animals that are well adapted to the Pannonian grass lands are not only an enrichment for the landscape in the lake district, but are elementary for a closed ecological circle on our production.

## Urkorn



Einkorn, Emmer- wheat, spelt - the diverse agriculture with many, in part very old cereals is built up as a nutrient circulation. Pasture land and clover meadows guarantee in a natural way for healthy soil fertility.

Our Ancient Grains beer continues telling this story and brings the power of its origin, the full taste of the ancient grains into the glass. The beer is unfiltered to keep all valuable and healthy proteins and amino acids in it. Full taste, aromatic and fruity flavours with delicate herbal notes, pithy palate well balanced with nutty, malty components, nippy finish.