



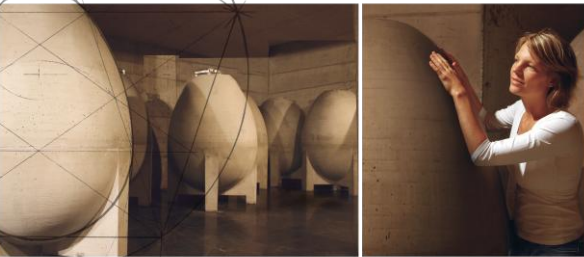
A family farmstead

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. A family property for a long time and since almost two decades biological and biodynamic: Vineyards, apple orchards and the agriculture liven up our everyday life. On 60 hectares we produce 360,000 bottles a year.

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.

Konkret



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.

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.

Angus cattle



Angus beef populate our landscape. These good-natured animals that are well adapted to the Pannonian grass lands are an enrichment for the landscape and elementary for a closed ecological circle on our production.

Frizzante 2009

Fruity and aromatic, enjoys exhibiting its vivacious, sparkling personality. An exciting and harmonious play of fruit, acid and sweetness are united in sparkling poetry in pink.

alc. 10.5 %vol – acidity 6.4 g/l – residual sugar 16 g/l

Grüner Veltliner 2009

A classic with strong character; self confident and peppery – a multi faceted, impressive wine that has no problems with spicy foods at the table.

alc. 11.5 %vol – acidity 6.8 g/l – residual sugar 3.1 g/l

Graupert Pinot Gris 2008

An untamed son of nature. The vines reach for great heights, with unbridled enthusiasm, but still in great harmony, producing a passionate but at the same time assertive companion for even those exuberant moments of life.

alc. 13 %vol – acidity 6.6 g/l – residual sugar 6.2 g/l

Pinot Noir 2008

A man of the world with local traits, dreamy but with great energy, gifted with enchanting light footedness.

alc. 13.5 %vol – acidity 6.2 g/l – residual sugar 1.4 g/l

Konkret St. Laurent 2007

Perfect fruit exceptionally matured: wine from the concrete egg. Sheltered by the shape from nature's harmony the wine circulates freely: it moves up and down on its route in the egg, small elements blend into a complex flavour.

alc. 14 %vol – acidity 5.7 g/l – residual sugar 1.3 g/l

Ice Wine Pinot Blanc 2008

Long matured and tanked full of the sun's energy this wine survived frosty nights in the vineyard before developing fine fruit aromas during its slow winter fermentation. Now it stages an impressive duel between sweetness and acidity.

alc. 8.5 %vol – acidity 6.4 g/l – residual sugar 145 g/l

