Zev Rovine Selections

PROVISIONS FINE BEVERAGE PURVEYORS

MEINKLANG

Meinklang is a family-operated mixed farm, set in the middle of National Park Neusiedlersee, a World Heritage Site on the Eastern side of Neusiedlersee, directly bordering the Hungarian lowlands. This is a special corner of the earth, where life's diversity and complexity – on vibrant display – are rightfully celebrated. This Demeter-certified biodynamic farm functions as an organism, relying not only on people, but also on its herd of cows, whose grazing and fertilization of the land perform a key service to the local ecosystem. The land is further enriched by ancient grains – such as spelt, farro, and einkorn wheat – as well as the fruit orchards and vegetable gardens, meadows of wild herbs and flowers, and the elegant charm of the grapevines. The grapes at Meinklang are harvested by hand and vinified naturally. The wines are bottled unfined and unfiltered, with zero or minimal SO2.

Epic Sparkling Wine

Region: Neusiedlersee
Grape: Welschriesling, Grüner Veltliner, Muscat
Vineyard Size: 70 hectares
Soil: sandy loam
Winemaking: spontaneous fermentation in stainless steel with indigenous yeasts, finished in pressure tanks
Aging: in bottle
Added S02: 20 mg/L

2024 Burgenland White

Region: Neusiedlersee
Grape: Grüner Veltliner, Welschriesling, Muskat
Vineyard Size: 70 hectares
Soil: sandy loam, rocky topsoil
Winemaking: separate, spontaneous fermentation in stainless steel
Aging: 4 months on lees
Added S02: 40 mg/L

2024 Weisser Mulatschak Orange Wine 12/.750L

Region: Neusiedlersee
Grape: Welschriesling, Pinot Gris, Traminer
Vineyard Size: 70 hectares
Soil: sandy loam, rocky topsoil
Average Age of Vines: 10-30 years
Winemaking: 5-7 day maceration, spontaneous fermentation in stainless steel with indigenous yeasts
Aging: 4 months in stainless steel *sur lie*
Added S02: 25 mg/L

2023 Burgenland Red

Region: Neusiedlersee
Grape: Zweigelt, Blaufränkisch, Saint Laurent
Vineyard Size: 70 hectares
Soil: sandy loam, rocky topsoil
Winemaking: spontaneous, semi-carbonic fermentation in stainless steel
Aging: 6 months in stainless steel
Added S02: 30 mg/L

90 Points - '22 Wine Enthusiast - *"This shows its wild personality at first, featuring notes of forest floor and cola, but becomes more tame as it introduces cherry and mulberry notes. Hibiscus tea emerges with dusty tannins on the finish."*