

Pet Nat – Grüner Veltliner 2018



Wine Description

Pet Nat is a short form for Pétillants naturels, which means naturally sparkling. For this product, we bottle the fermenting juice and leave it with the yeasts and the natural sugar in the bottle so that the fermentation continues in the bottle and produces natural carbon dioxide. It is a very natural way to produce sparkling wine - without any additives. The grapes for our Pet Nat Grüner Veltliner grow on a stony soil (Gneis, mica Schist) at about 320-350m above sea level. Important for Pet Nat is the time of bottling. You need still some sugar and enough working yeasts so that the fermentation can continue in the bottle. Too much sugar can also stop fermentation so you need a good intuition. Our Pet Nat Grüner Veltliner 18 is a fruity, spicy, mineral Pet Nat with a light bitter aftertaste. Hence, it is a good aperitif and a perfect party drink.

Wine Type:	semi-sparkling wine white dry
Alcohol:	10.5 %
Acid:	6.7 g/l
Residual Sugar:	2 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Perlwein aus Österreich
Site:	Seeberg, Schöntal
Varietal:	Grüner Veltliner 100 %
Soil:	loam loess

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % large wooden barrel used barrel
Maturing:	large wooden barrel used barrel steel tank