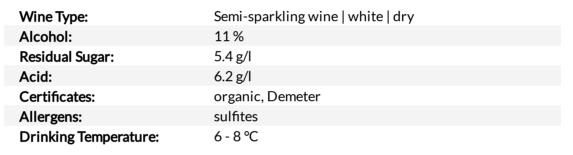
## Pet Nat - Grüner Veltliner 2019







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 Gruener 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 Gruener Veltliner 19 is a fruity, spicy, mineral Pet Nat with a fine perlage. Hence, it is a good aperitif and a perfect party drink.





## Vineyard

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

loess

steel tank

## 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

www.hagermatthias.com/shop