

WINE DESCRIPTION

Cool pear skin yellow. Butter brioche, fresh sour dough in the nose; citrus zests, white almond mousse. Finest, yet present pelage; juicy pear, candied citrus zests on the palate; the aftertaste with a touch of pear skin. A definitely elegant, refreshing and easy drinking Pet Nat!



Wine Type:	Pet Nat white dry
Alcohol:	11.5 %
Residual Sugar:	6.5 g/l
Acid:	7.3 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2020 - 2023

VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Riesling 50 % Gelber Muskateller 50 %
Geographical Orientation:	south east
Sea Level:	280 - 300 m
Soil:	loess

HARVEST AND MATURING

Harvest:	handpicked September 6
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mazeration:	1 day(s)
Fermentation:	spontaneous stainless steel tank 1 month(s) temperature control: yes 23 °C
Pet-Nat:	Residual sugar at bottling - 20 gram on Sept. 15, 2018
Disgorgement:	Jan. 21, 2020 warm mechanical Storage Time: 8 months
Deacidification:	no
Acidification:	no



WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.