# [ wabi-sabi ] : wine

## #AncestralRosé N.V.

Perlwein aus Österreich

### WINE DESCRIPTION

The true "ancestral" method stands for natural, low-intervention sparkling wines, bone dry and full of life. A blend of Austrian red grapes is carefully macerated for a short period of time resulting in fine bubbles, decent red berry fruit and animating lightness.

Wine Type: Pet Nat | rose | dry

Alcohol: 10.5 % Allergens: sulfites

#### **VINEYARD**

Vineyard Site:

Vineyard management: organic viticulture, cover crops, use of teas and extracts

Origin: Austria, Danube Region
Quality grade: Perlwein aus Österreich
Site: Danube Region

Site: Danube Region
Site Type: terraces, hilly land

Varietal: Zweigelt

Blauer Portugieser St. Laurent

Grüner Veltliner

Soil: limestone

conglomerate

#### HARVEST AND MATURING

Méthode ancestrale style, min. 4 months on lees. Final pressure is approx. 3 bar, bone dry, unfined, unfiltered, no SO2 added.

Harvest:	handpicked   25 kg cask
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Disgorgement:	warm
Filter:	unfiltered
Sulfur Added:	no
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Maturing:	steel tank
	oak barrel
	bottle
Time on the Fine Yeast:	4 month(s)
Bottling:	crone cap

#### **WINERY**





Perfectly made wines can often seem smooth and soon bore us. So, here is our range of Wabi-Sabi wines: Wines with a certain roughness, wines with an edge. In traditional Japanese aesthetics, Wabi-sabi ( a world view centered on the acceptance of transience and imperfection. The aesthetic is sometimes described as one of beauty that is "imperfect, impermanent, and incomplete". It is a concept derived from the Buddhist teaching of the three marks of existence ( 3 Sanbōin), specifically impermanence ( 3 Subi-sabi aesthetic include asymmetry, roughness, simplicity, economy, austerity, modesty, intimacy, and appreciation of the ingenuous integrity of natural objects and processes. In today's Japan, the meaning of wabi-sabi is often condensed to "wisdom in natural simplicity."