

[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 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, unfiltered, unfiltered, no SO2 added.

Harvest:	handpicked 25 kg cask
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Disgorgement:	warm
Filter:	unfiltered
Sulfur Added:	no
Sulfur Added:	no
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 (侘寂) is 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 (三法印 sanbōin), specifically impermanence (無常 mujō), suffering (苦 ku) and emptiness or absence of self-nature (空 kū). Characteristics of the wabi-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.“